

G-10

SERVICE MANUAL



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Hazard intensity levels

There are three different levels of hazard intensity, identified by signal words DANGER, WARNING and IMPORTANT. The level of hazard is determined by the following definitions.

Observe the statements to ensure safety, performance, prevent injury and machine damage.



Important:

Alerts against unsafe practices. Observe to ensure drink quality, machine performance, food safety, to prevent minor personal injury or damage to the machine.



WARNING!

Indicates a potentially hazardous situation which, if not avoided, could result in scalding, serious injury and even death.



DANGER!

INDICATES A IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN SERIOUS INJURY AND EVEN DEATH.



Note:

Gives additional information which may be helpful during the cleaning procedure or operation of the machine.

Introduction

Thank you for choosing the G-10 espresso machine.
We hope you enjoy it !

- Read the user manual before using the machine.
- This manual contains important instructions on intended and safe use of the coffee machine.
- Keep this manual close to hand for future reference. If damaged or lost, request a copy from the manufacturer.

General instructions

- Machine installation and certain maintenance operations should only be performed by qualified service personnel.
- All safety instructions and warnings contained in this manual should be observed to ensure safe installation, use and maintenance.
- Do not attempt to open or repair the machine or access the interior. Repair should be performed by an authorised workshop, by a service centre, or by qualified service staff.
- Do not remove operational or protective parts requiring use of tools for removal.
- Purchasers are liable for ensuring that users have been trained to operate the machine and have been informed of the potential risks involved.
- The installer will be held liable for all non-authorised modification of the machine.
- Non-authorised alteration or modification of the machine will exempt the manufacturer of all liability for damages and will invalidate the warranty.
- This manual refers to the machine as at the time of sale. The commercial availability of subsequent versions featuring modifications, upgrades or adaptations does not oblige the manufacturer to apply the same to this machine, nor does it oblige it to update the documentation supplied.
- The manufacturer reserves the right to withdraw currently available manuals whenever it considers appropriate and reasonable.

Warnings

The manufacturer will not be held liable for damage to persons or property attributable to failure to follow the instructions and warnings listed below when installing and using the coffee machine.

- Place the machine in a location accessible only to personnel trained to operate it.
- Keep all hazardous packaging materials, such as plastic bags, expanded polystyrene and staples, out of reach of children.
- Plug the machine into a properly installed, earthed safety socket, whose line voltage matches the technical data for the machine.
- Make sure that the power supply voltage does not fluctuate by more than 6%.
- Position the power cable so that users cannot trip over it. Keep the power cable away from sharp edges and heat sources.
- Children should be supervised to ensure they do not play with the appliance.
- Install this appliance in a horizontal position in a water-resistant location. Install the machine away from heat sources and flammable objects.
- This appliance is not suitable for installation in an area where a pressure washer may be used.
- Do not use the machine outdoors, where it would be exposed to adverse weather (rain, snow, frost). This will cause material damage to the machine.
- If the mains cable is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.

- Do not remove or disable any of the mechanical, electrical or thermal protection mechanisms.
- In case of emergency, (e.g. the machine catches fire or becomes unusually hot or noisy), disconnect the power immediately and close the water inlet tap.
- If the machine is not going to be used for a prolonged period of time, disconnect the power. When disconnecting the power, pull the plug rather than the cable.
- When packed for storage, keep the machine in a dry place with an ambient temperature of over 5°C. Boxes may be stacked in piles of up to three units of the same model. Do not place other heavier packages on top of the box.
- The machine is likely to be exposed to temperatures below 0 °C during handling and transport, make sure that service personnel empty the boiler and water system. The machine's boiler and water system is empty when delivered from the factory.
- To ensure fault-free machine operation, only use replacement parts and accessories authorised by the manufacturer.

Precautions

- Before performing maintenance and/or moving the machine, disconnect the machine from the power supply and wait for it to cool.
- Do not place vessels containing liquid on the machine.
- This appliance must not be cleaned with a pressure washer.
- Never immerse the machine, plug or mains cable in water, as there is a danger of electric shock.
- Do not touch the machine's hot surfaces or dispensing equipment.
- Do not touch the machine if your hands or feet are wet.
- Do not operate the machine if any part except the dispensing equipment is wet.
- Place the machine out of reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children.
- Do not use the machine if the machine, its mains cable or the plug is damaged or the machine has been dropped.
- Do not obstruct the vents with cloths or other objects. Do not insert foreign objects into the vents.
- Check the drain regularly to make sure that water is emptied properly.

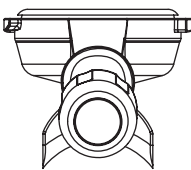
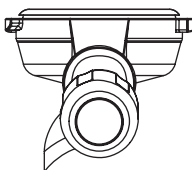
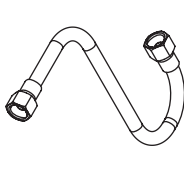
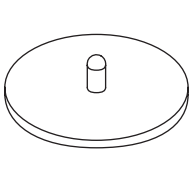
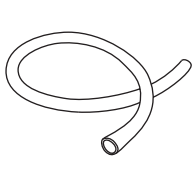
Intended use

- This coffee machine has been designed and manufactured to make espresso coffee and other hot drinks, e.g. steaming and frothing milk. Do not use it for any other purpose.
- The machine is intended to be used by trained personnel for preparing foodstuffs.
- This machine is not intended for use in industrial kitchens, domestic kitchens or similar locations.
- The manufacturer will not be held liable for damage to persons or property due to incorrect, improper or negligent use by non-professional personnel.
- To ensure optimal performance, install the machine in a location where these parameters will not be exceeded:
 - Maximum permissible inlet water pressure: 600 KPa (6 Bar)
 - Minimum permissible inlet water pressure: 200 KPa (2 Bar)
 - Maximum inlet water temperature: 40°C
 - Ambient temperature is between +10 °C (min and +40 °C (max.).

G-10 MINI CONTROL

SPECIFICATIONS	MODEL	
	G-10 MINI CONTROL 1GR	G-10 MINI CONTROL 2GR
Steam wand	1 unit	1 unit
Hot water outlet	1 unit	1 unit
Temperature control	Regulated by pressure switch	Regulated by pressure switch
Temperature control by group	No	No
Programmed via display	No	No
Dispensing system for tall cups	Optional	Optional
Energy saving mode	No	No
Height, width, depth (mm)	530, 460, 590	530, 460, 590
Boiler volume (l)	6	6
Power supply	230V 1N~ 2770 W 50/60 Hz	230V 1N~ 2780 W 50/60 Hz
Water connection	Female 3/8" thread	Female 3/8" thread
Machine weight (kg)	36.05	41.00
Steam boiler operating pressure	Between 0.8 and 1.2 bar	Between 0.8 and 1.2 bar
Ambient noise	< 70 db	< 70 db

Accessories

MODEL	2-spout porta-filter	1-spout porta-filter	55-cm inlet hose	Cleaning membrane	Drainage tube (150 cm)
					
MINI 1GR	1 unit	1 unit	1 unit	1 unit	1 unit
MINI 2GR	1 unit	1 unit	1 unit	1 unit	1 unit

G-10 DISPLAY CONTROL 2GR

SPECIFICATIONS	MODEL	
	G-10 DISPLAY CONTROL 2GR	G-10 3 BOILERS DISPLAY CONTROL 2GR
Steam wand	2 units	2 units
Hot water outlet	1 unit	1 unit
Temperature control	PID regulation	PID regulation
Temperature control by group	No	Yes
Programmed via display	Yes	Yes
Dispensing system for tall cups	Optional	Optional
Energy saving mode	Yes	Yes
Height, width, depth (mm)	530, 680, 590	530, 680, 590
Boiler volume (l)	11.5	11.5 + 1.5 + 1.5
Power supply	230V 1N~ 3330 W 50/60 Hz	230V 1N~ 3330 W 50/60 Hz
	400V 3N~ 4780 W 50/60 Hz	400V 3N~ 4790 W 50/60 Hz
	230V 3~ 4790 W 50/60 Hz	230V 3~ 4790 W 50/60 Hz
Water connection	Female 3/8" thread	Female 3/8" thread
Machine weight (kg)	51.50	60.90
Steam boiler operating pressure	Between 0.8 and 1.2 bar	Between 0.8 and 1.2 bar
Ambient noise	< 70 db	< 70 db

Accessories

MODEL	2-spout porta-filter	1-spout porta-filter	55-cm inlet hose	Cleaning membrane	Drainage tube (150 mm)
2GR	2 units	1 unit	1 unit	1 unit	1 unit
2GR 3 BOILERS	2 units	1 unit	1 unit	1 unit	1 unit

G-10 DISPLAY CONTROL 3GR

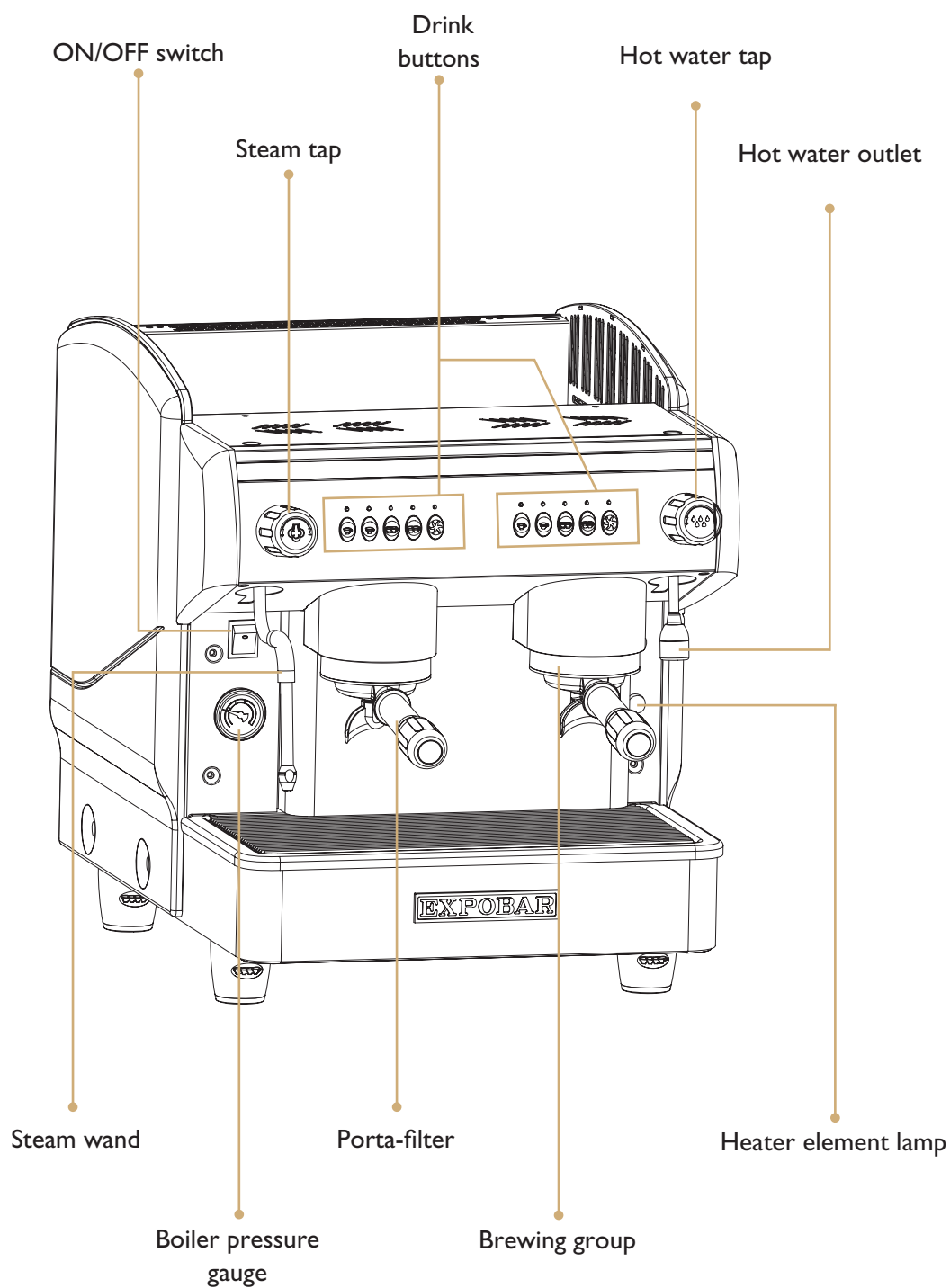
SPECIFICATIONS	MODEL	
	G-10 DISPLAY CONTROL 3GR	G-10 4 BOILERS DISPLAY CONTROL 3GR
Steam wand	2 units	2 units
Hot water outlet	1 unit	1 unit
Temperature control	PID regulation	PID regulation
Temperature control by group	No	Yes
Programmed via display	Yes	Yes
Dispensing system for tall cups	Optional	Optional
Energy saving mode	Yes	Yes
Height, width, depth (mm)	530, 980, 590	530, 980, 590
Boiler volume (l)	17.5	17.5 + 1.5 + 1.5 + 1.5
Power supply	400V 2N~ 4290 W 50/60 Hz	
	400V 3N~ 6290 W 50/60 Hz	400V 3N~ 6290 W 50/60 Hz
	230V 3~ 4290 W 50/60 Hz	230V 3~ 4290 W 50/60 Hz
Water connection	Female 3/8" thread	Female 3/8" thread
Machine weight (kg)	73.45	81.40
Steam boiler operating pressure	Between 0.8 and 1.2 bar	Between 0.8 and 1.2 bar
Ambient noise	< 70 db	< 70 db

Accessories

MODEL	2-spout porta-filter	1-spout porta-filter	55-cm inlet hose	Cleaning membrane	Drainage tube (150 mm)
3GR	3 units	1 unit	1 unit	1 unit	1 unit
3GR 4 BOILERS	3 units	1 unit	1 unit	1 unit	1 unit

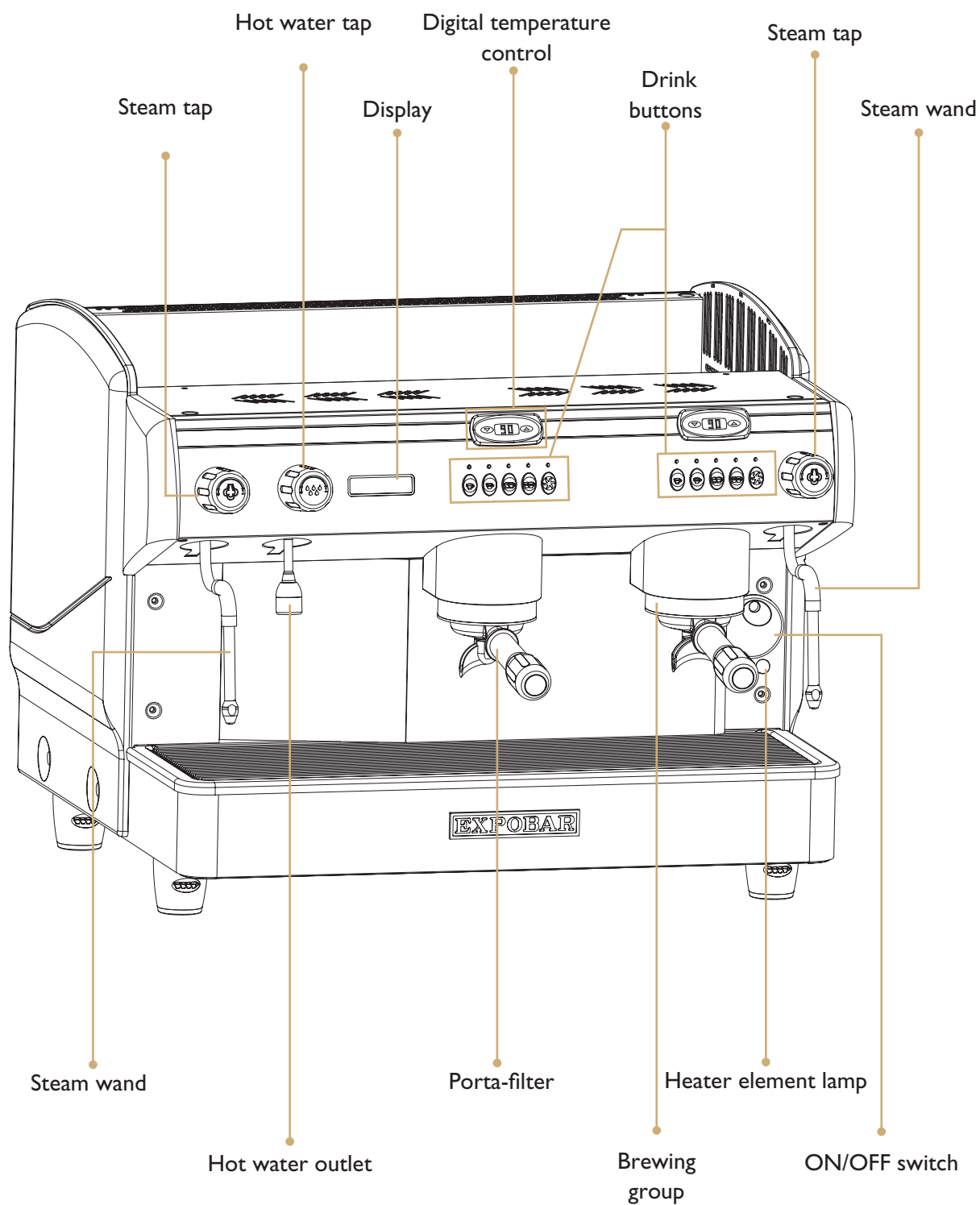
Front view of the machine

G-10 MINI CONTROL



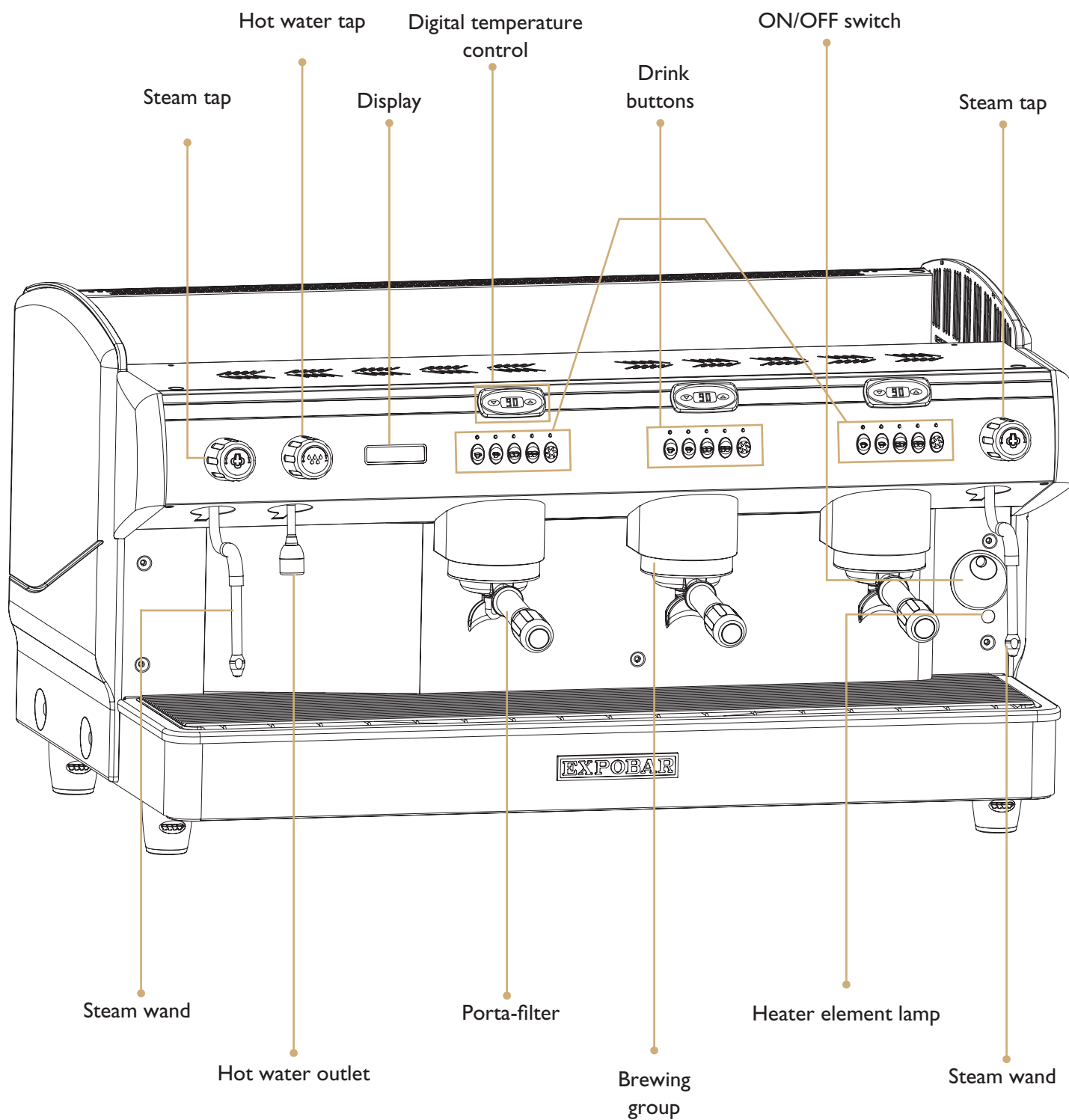
Front view of the machine

G-10 DISPLAY CONTROL 2GR

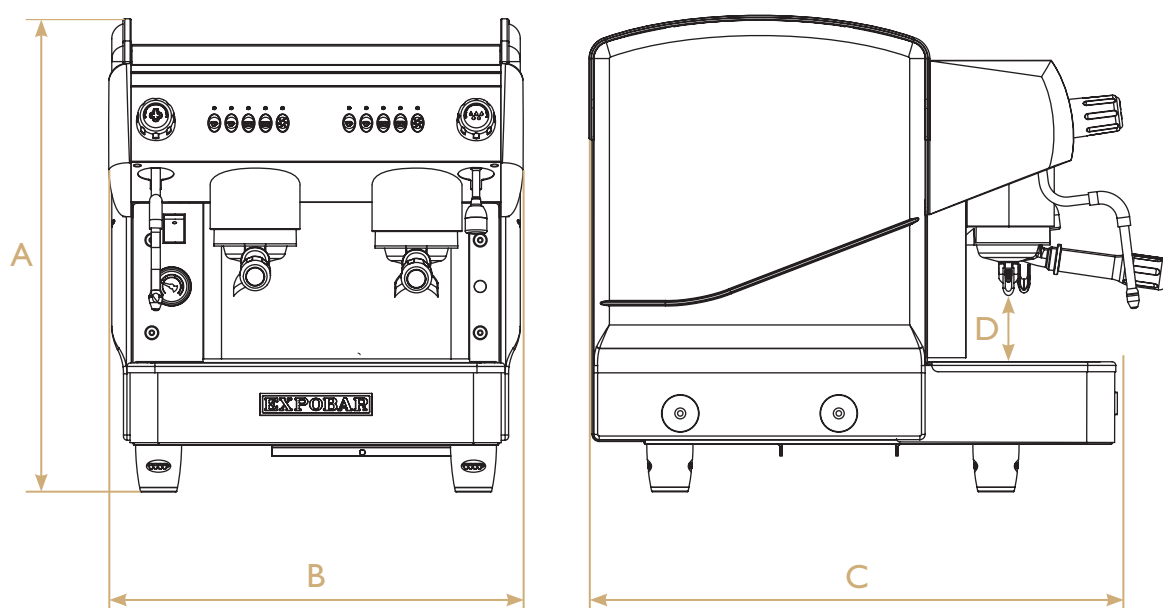


Front view of the machine

G-10 DISPLAY CONTROL 3GR

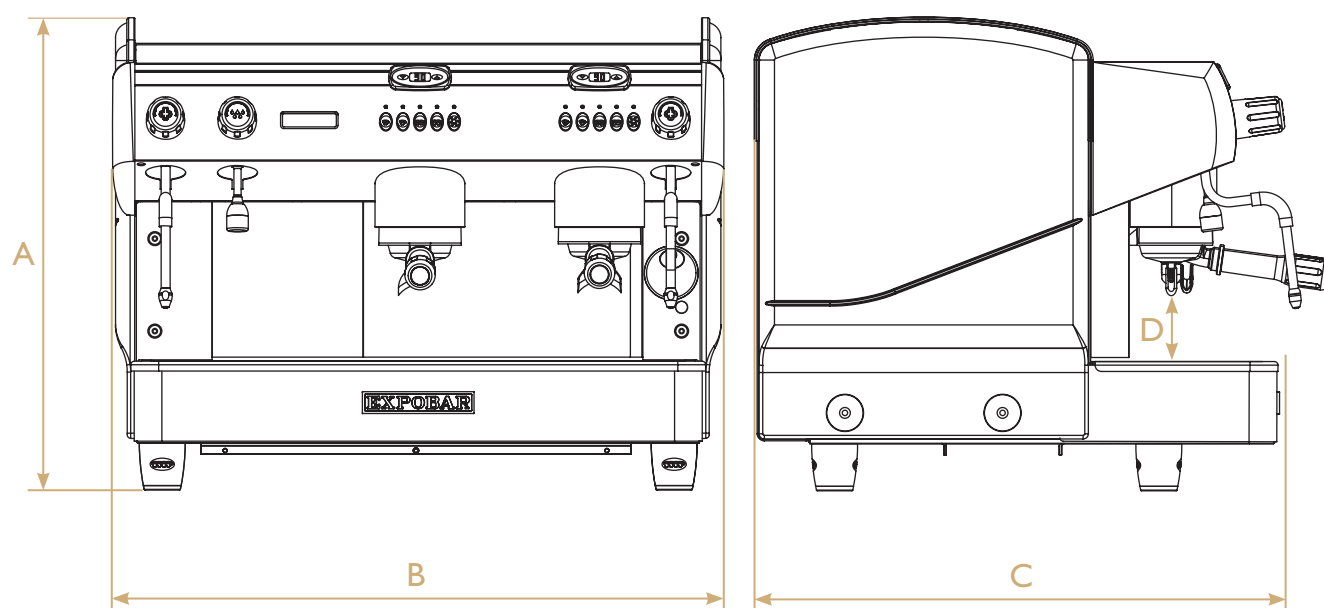


G-10 MINI CONTROL



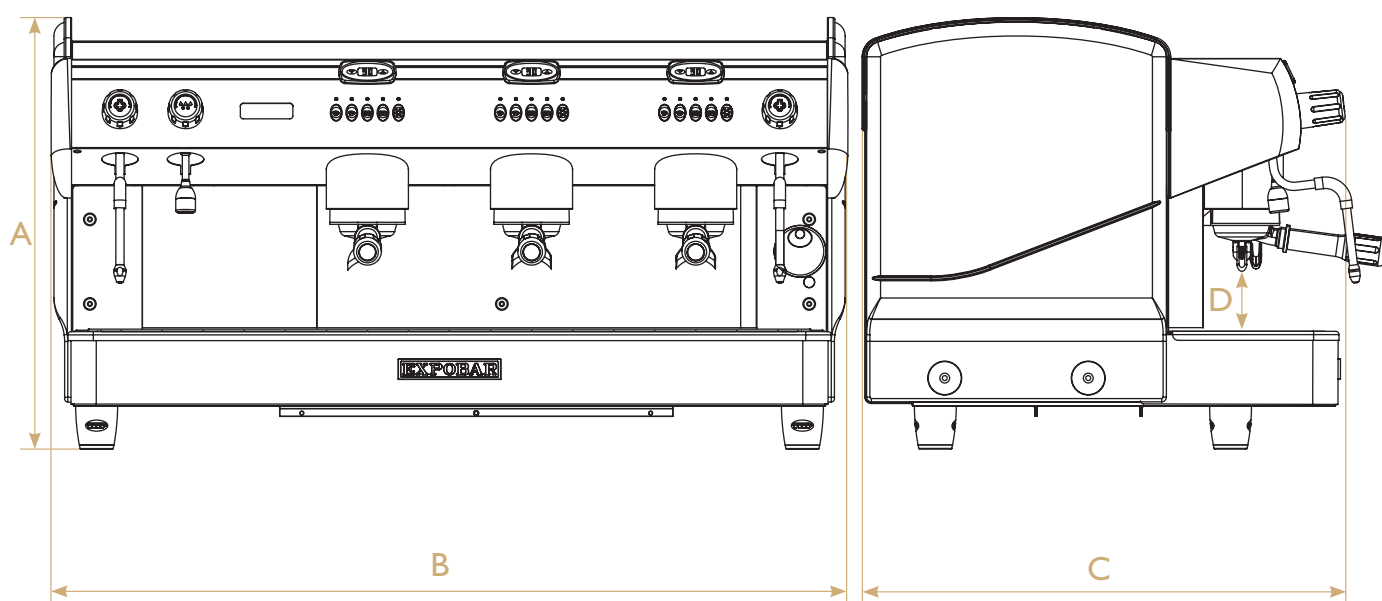
Model	A	B	C	D
G-10 MINI 1Gr	530 mm	460 mm	590 mm	74 mm
G-10 MINI 1Gr Tall Cup	530 mm	460 mm	590 mm	124 mm
G-10 MINI 2Gr	530 mm	460 mm	590 mm	74 mm
G-10 MINI 2Gr Tall Cup	530 mm	460 mm	590 mm	124 mm

G-10 DISPLAY CONTROL 2GR



Model	A	B	C	D
G-10 2Gr	530 mm	680 mm	590 mm	74 mm
G-10 2Gr Tall Cup	530 mm	680 mm	590 mm	124 mm
G-10 2Gr 3 Boilers	530 mm	680 mm	590 mm	74 mm
G-10 2Gr 3 Boilers Tall Cup	530 mm	680 mm	590 mm	124 mm

G-10 DISPLAY CONTROL 3GR



Model	A	B	C	D
G-10 3GR	530 mm	980 mm	590 mm	74 mm
G-10 3GR Tall Cup	530 mm	980 mm	590 mm	124 mm
G-10 3Gr Boilers	530 mm	980 mm	590 mm	74 mm
G-10 3Gr 4 Boilers Tall Cup	530 mm	980 mm	590 mm	124 mm

Packaging

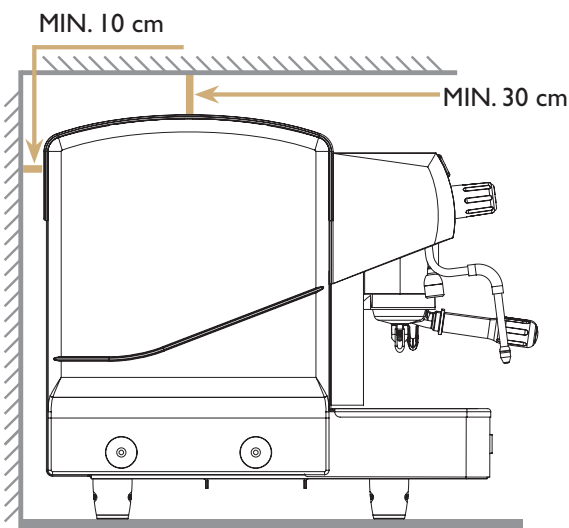
- The machine is shipped in a unique carton box which uses expanded polystyrene paddings.
- The machine box is provided with conventional symbols that can be perfectly visible during the handling and storage tasks.
- The machine box must stay in a vertical position during the transport. Do not tip or try to place the box tilted sideways in any way.
- During transportation the box must be protected from hits, impacts, shocks and exposure of bad weather elements.

Delivery inspection

- After the delivery, check that the machine is in the exact condition described in the documentation of the transport, accessories included.
- Check that the machine does not have any damage caused by transportation. If this happens, inform to the shipper and the distributor of the machine.
- The packaging materials are potentially dangerous and should be kept away from children.
- Make sure to leave the materials of the box and packaging at a suitable recycling center.

INSTALLATION AND START UP

Positioning



- Install the machine on a level surface. Adjust the feet to ensure that it dispenses coffee evenly in all of the cups.
- Select a level, dry, strong and stable installation surface at least 110 cm off the floor.
- Leave enough space above and behind the machine to ensure easy cleaning and maintenance.
- Do not install the machine whilst wet or damp. If wet or damp, leave the machine until completely dry then ask service personnel to check that none of the electrical components are affected.



Note:

Leave an air gap of approximately 30 cm above the machine and 10 cm behind it to ensure ventilation.

Electrical connection



The coffee machine should only be connected to the power supply by qualified personnel. The following safety instructions should be followed at all times:

- Check that the electrical specifications on the ratings plate match the specifications of the power supply at the point of installation.
- The coffee machine must be connected to an earthed socket that complies with the regulations in force in the country of installation.
- You should protect the electric line of the installation with a circuit breaker switch appropriated for the power consumption of the machine, specified on its ratings plate.
- A residual current circuit breaker must be installed in accordance with the characteristics of the area of the installation.
- Check the characteristics, power rating of the system and that the diameter of the cables are suitable for the power used by the machine.
- Do not connect the coffee machine to the power supply via extension boards, adapters or shared sockets.

The manufacturer will not be held liable for damage to persons, animals or property resulting from incorrect installation of the coffee machine.

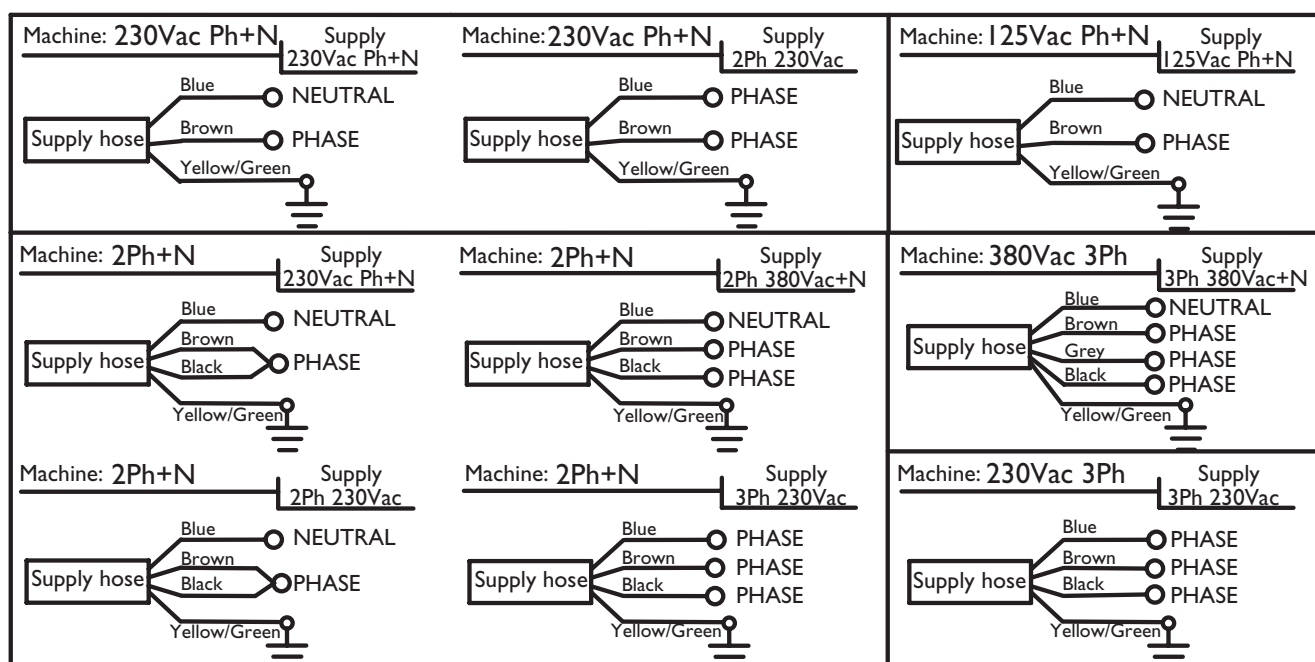


DANGER!

If the mains cable or plug is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid **SERIOUS INJURY OR DEATH!**

Connection types

- Connect the machine as per the instructions on the ratings plate.



Water connection

- The Installation of the machine to a water mains connection must be done by a qualified person.
- Rinse around 20 liters of water from the main water supply before connecting the machine to the water connection.
- Connect the inlet hose that is assembled in the machine to the main water supply, which should have a 3/8" male connection fitted with a shut-off valve, tighten it with a wrench.
- Use safe drinking water with hardness between 5°fH and 8°fH (French hardness degrees). If the value is below this limit, the presence of corrosion of hydraulic components is a possibility. If the value is higher than this limit, the presence of lime in the boiler will increase. In both cases the operation of the machine and coffee quality will be affected negatively.
- If necessary, connect the machine to a water softener or remineraliser to reduce water hardness. Use the flexible hose that is included in the accessory box of the machine.
- Connect one end of the corrugated tube to the drain cup in the machine, connect the other to the main drainage tube at the installation area.



Important:

- Only use the hoses supplied with the machine. Never reuse hoses.
- Make sure that the drainage tube is not twisted and ensure that the entire tube is below the level of the drain cup.

Pressure and temperature

- Boiler temperature and pressure are directly related (see Fig. 01).
- Machine is fitted with a pressure gauge that will display the boiler pressure, if the machine is fitted with a display it will also indicate boiler temperature.

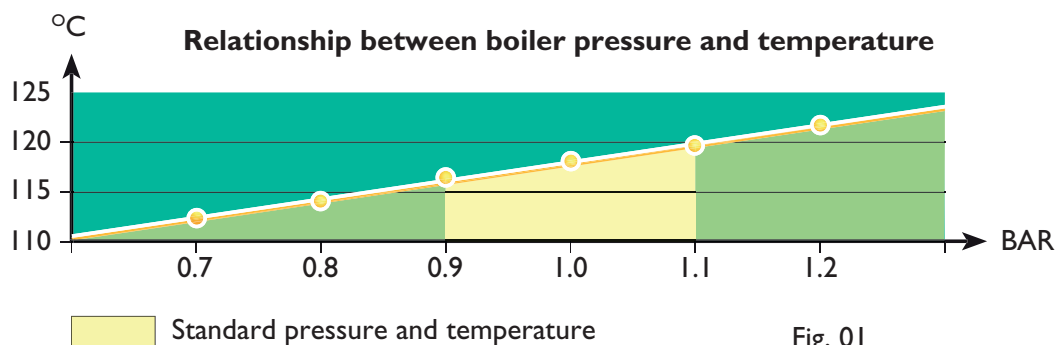
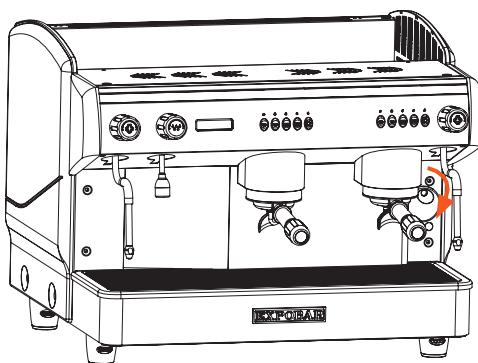


Fig. 01

Starting the machine



- Open the external supply of water to the machine.
- Turn on the main power switch.
- Press a drink button at the control panel on each group, wait until water comes out continuously from each of them. This way the heat exchangers in the machine will be correctly filled.
- Open the steam tap to release the air trapped in the boiler.
- The red lamp indicates that the boiler is heating. The lamp switches off when the machine reaches operating temperature.
- The machine is now ready to use.

Coffee machine cleaning



Important:

- To obtain the best efficiency, quality and performance of the machine, you should always follow the cleaning and care instructions provided in this manual.
- Turn off the power switch when cleaning the exterior of the machine.
- All external surfaces should be cleaned with a wet cloth that will not get out fibers, threads or scratch the machine.
- Do not use aggressive cleaning detergents, solvents or degreasers. They can damage the machine.



Important:

Once a day or after 8 hours from the last dispensing of coffee, the following cleaning tasks must be performed for maintaining the quality and performance of the water system in the machine:

- **Brewing Group:** Place the empty porta-filter (without coffee) in the group head and dispense hot water for one minute.
- **Steam wand:** Position the wand outside the drip tray and open the steam tap for around one minute.
- **Hot water outlet:** Place a container under the water outlet and open the tap for 20 seconds.

Daily cleaning

- Rinse the group and porta-filter without detergent. (only using the membrane and hot water)
- Clean the external surfaces of the machine, pay special attention to the stainless steel parts.
- Clean the steam wand and the water tap. Be sure that the nozzles are not blocked or half blocked with for example milk residue. If it's necessary to clean, be careful not to deform or damage any of the components.
- Clean the drip tray and the stainless steel insert grid under running water with a brush. You can slowly pour 1L of hot water into the drain cup to dissolve and remove coffee residue that have accumulated inside the cup and tubes.
- Clean the group's gasket and shower plate (page 25).

Weekly cleaning

- Clean the brewing group and porta-filter with professional cleaning powder (page 24).

Regular maintenance

Refilling the boiler

This operation should be performed by service personnel following the steps listed below:

- Switch off the machine and wait until the boiler has depressurised (leave the steam tap open until no more steam emerges) and the water has cooled.
- Open the boiler drain tap and wait until the boiler is completely empty.
To empty machines not fitted with a boiler drain tap, remove the anti-depression valve, pump the water out of the boiler and then replace the anti-depression valve.
- Switch on the machine to refill the boiler automatically.




Important:

Make sure that the drainage tube is firmly connected to the drain, as the water in the boiler may be extremely hot.

Regenerating the water softener

To regenerate the water softener, follow the instructions in the user manual.

Cleaning the Brewing group and porta-filter

- Unlock and remove the porta-filter from the group head.
- Place the cleaning membrane in the filter basket.
- Fill the filter basket with professional cleaning powder for espresso coffee machines.
- Lock the porta-filter into the group head.
- Activate the auto-cleaning program: Turn off the machine. Press and hold down the 2 Short Espressos button  on the button panel of the group requiring cleaning. Without releasing the button, turn on the machine. Auto-cleaning will start automatically. Release the button.



WARNING!

Never try to remove the porta-filter whilst the group is in cleaning operation, as the pressurized hot water could cause scalding or serious injury. Once cleaning has finished, wait about 3 seconds before removing the porta-filter.



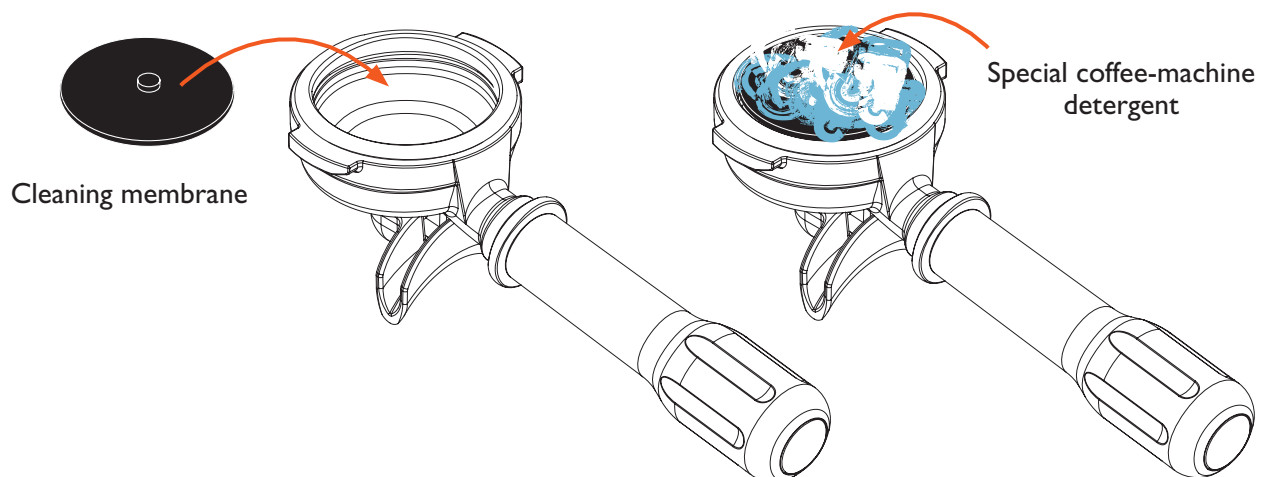
Important:

Once cleaning process is finished, remove the porta-filter and run water through the group again to rinse out all remains. Repeat the cleaning process this time without detergent for removal of any remains of the cleaning powder, store the cleaning membrane in a convenient place.



Note:

- Rinse the group and porta-filter without detergent (only using the membrane and hot water) every day.
- Clean the group and porta-filter with detergent once a week.



Note:

Only use professional cleaning powder for espresso machines. It's available from your distributor.




Part no: 1104162

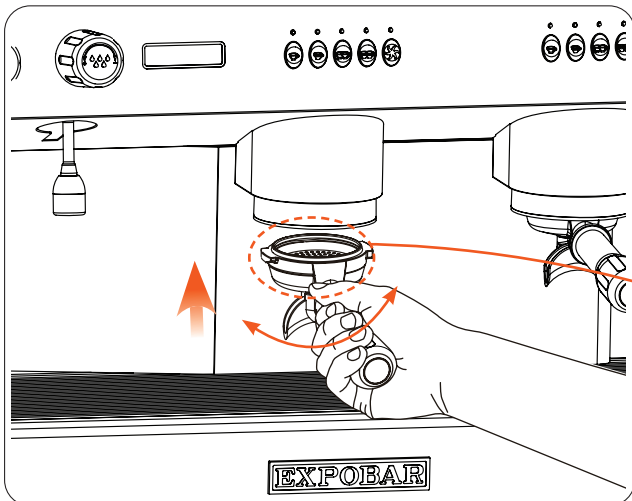
Cleaning the gasket and shower plate

Cleaning the gasket

When placing the porta-filter filled with grinded coffee into the brewing group, left overs will accumulate in the closing surface. If these remains are excessive it can prevent a good closing between the porta-filter and the group head. Moreover, these remains can even block the dispensing of water through the group head.

To prevent this perform the following cleaning:

- Place the cleaning membrane in the filter basket (without detergent).
- Insert the porta-filter in the group head, but do not tighten fully (the porta-filter should be loose).
- Press the Continuous Dispensing button  on the button panel.
- Make an opening-closing movement of the porta-filter in place without closing it. Water will now flow around the porta-filter, flowing through the closing surface and cleaning it.



WARNING!

Take special care to avoid scalding when performing this cleaning operation, as the hot water used to clean the gasket will spill over the sides of the porta-filter.

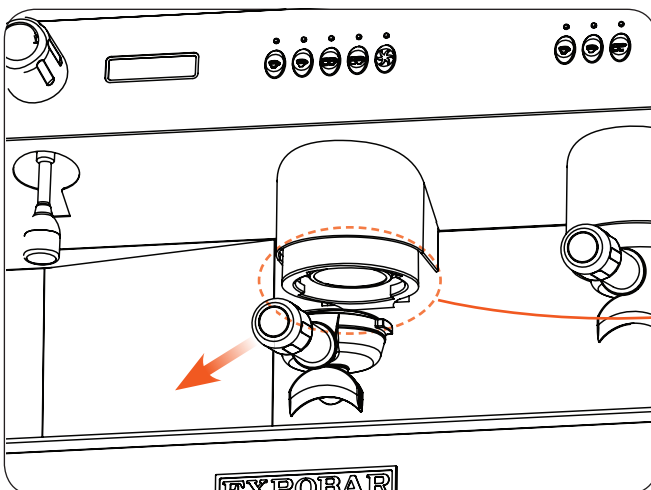


WARNING!

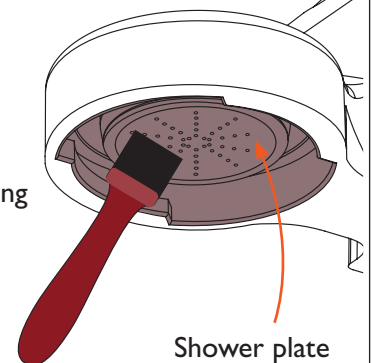
Do not fully tighten the porta-filter. If fully tightened, high-pressure water may spray out and cause scalding or serious injury.

Cleaning the shower plate

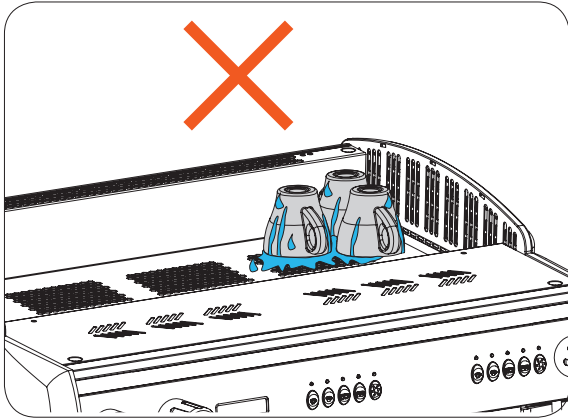
- Remove the porta-filter from the group head.
- Clean the shower and gasket with a soft brush to remove any coffee remains.



Leftover coffee
requiring cleaning



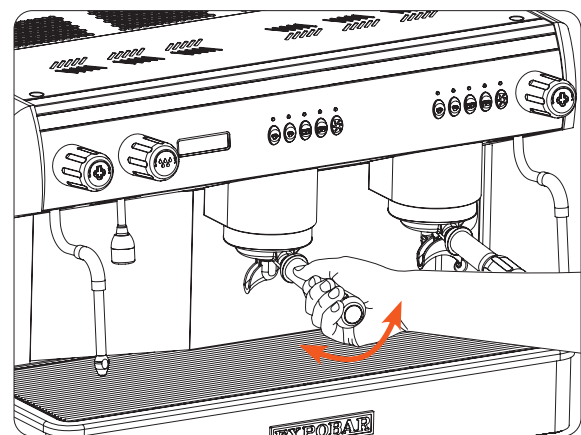
Additional handling of the machine



Important:

Avoid placing wet cups directly on the cup shelf, it may drip into the machine and cause machine damage.

- Remove and insert the porta-filter gently. Never use excessive force to try to close the porta-filter.



STORAGE AND DISPOSAL OF MACHINE

How to store the machine

- Make all the cleaning procedures described in this manual.
- Disconnect and roll up the power cord. (this should be performed by a qualified person).
- Disconnect the inlet hose from the machine to the water mains and empty the boiler. (this should be performed by a qualified person).
- Clean the drip tray and exterior of the machine.
- Cover / pack the machine and store it in a dry place where it isn't exposed to bad weather conditions.
- If the machine should be used after a long period of storage, make sure to run all cleaning procedures before using the machine again.

Disposal of machine

- Make all the cleaning procedures described in this manual.
- Disconnect and roll up the power cord. (this should be performed by a qualified person).
- Disconnect the inlet hose from the machine to the water mains and empty the boiler. (this should be performed by a qualified person).
- Clean the drip tray and exterior of the machine.
- Pack and send the machine to a certified recycling center.



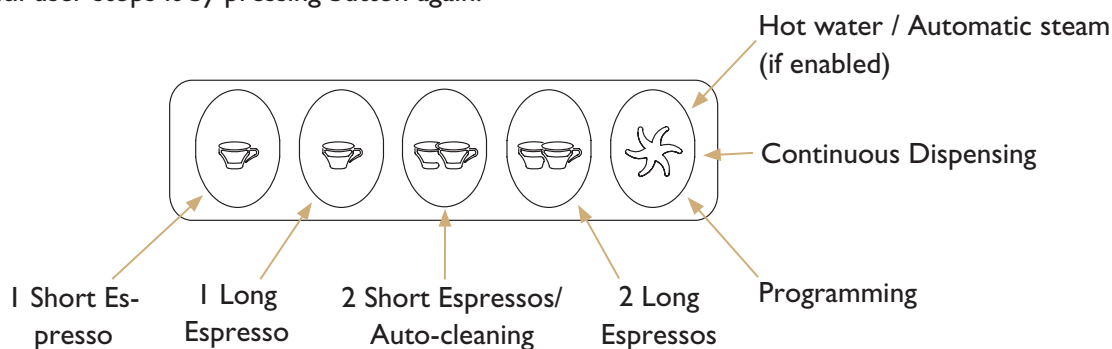
Electronic control panel

Button functions

Here is some of the additional functions that the electronics offers:

- Volume control of four different espresso drinks per brewing group.
- Time-controlled hot water dispensing. (if available)
- Automatic filling and level control of the boiler.
- Automatic switch off of the heating element if not enough water.
- System supervision through alarms.
- RS-232 serial interface with reader for connecting control panel and computer.
- Automatic cleaning of the brew groups.

The control panel is by default programmed with 4 standard drinks (these can be reprogrammed as you wish) and a continuous selection. The first four keys (1 short espresso, 1 long espresso, 2 short espresso, 2 long espresso) brew the programmed volume and then stop automatically, the fifth key brews continuously until user stops it by pressing button again.



The Continuous Dispensing button performs 3 different functions (depending on length of time pressed):

Machines equipped with display




- Under 1 second: Enables automatic water- or steam-dosing (only on machines without manual taps).
- Between 1 and 8 seconds: Enables Continuous Dispensing (press again to disable).
- Over 8 seconds: Access coffee-dose programming menu (see below).

Machines not equipped with display

- Under 4 seconds: Enables Continuous Dispensing (press again to disable).
- Over 4 seconds: Access coffee-dose programming menu (see below).

Additional button functions

To activate these functions, turn off the machine at the power switch then, while holding down the required button on the left-hand Drink buttons, turn the machine back on.

-  1 Short Espresso. Enable electronic pre-infusion.
-  1 Long Espresso. Disable electronic pre-infusion.
-  2 Short Espressos. Perform auto-cleaning.



Note:

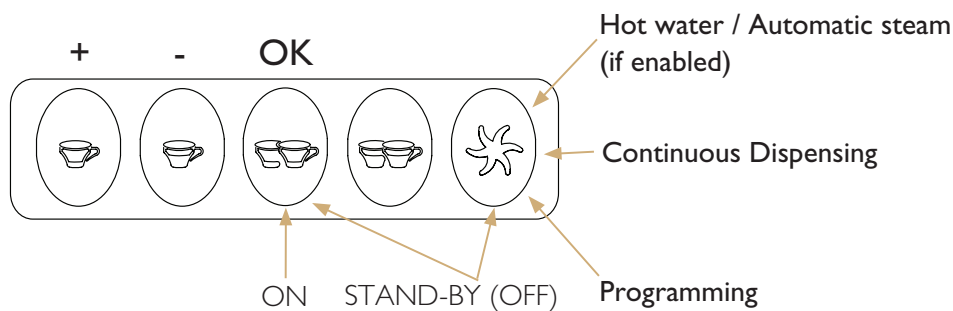
In machines equipped with a display, electronic pre-infusion may have to be enabled/disabled from the service programming menu.

Additional functions accessible from the display



Machines equipped with a display include the following additional functions:

- Automatic daily on/off timer (stand-by).
- Clock settings (current time and date).
- Publicity display.
- Number of coffees/infusions dispensed.
- Digital boiler-temperature display and control.
- PID-technology boiler-temperature control.
- Programming and settings help system.
- Visual water-softener regeneration alarm.
- Display language selector.



User functions

- The Dose Programming, Clock Settings, Auto On/Off and Day Off functions are explained in the user manual.

Counters


The machine has the following 4 counters:

- Litres: Water volume dispensed by the machine (indicator used for descaling).
- Service: Number of coffees dispensed (indicator used for servicing).
- Number of coffees/infusions dispensed.
- Number of coffees dispensed per button.

Accessing the counters


Dose programming
Select 30 s

Fig. 02

- With the machine switched ON, hold down the Continuous Dispensing button  for over 8 seconds (until the "Dose programming" menu is displayed, see fig. 02).


Set clock

Fig. 03

- Hold down the Continuous Dispensing button  until the "Set clock" menu is displayed (see fig. 03).

Counters

Fig. 04


- Briefly press the Continuous Dispensing button . The display will show the "Counters" option (see fig. 04).


Litre counter

Litres
NN

Fig. 05



This counter displays the water volume in litres dispensed by the machine. It is principally used to monitor water-softener regeneration cycles.

How to access it: When "Counters" is displayed, press the 2 Short Espressos button . The display will show the number of litres of water dispensed by the machine (see fig. 05).

To exit and access the next menu, press the Continuous Dispensing button .

Use the *Water filter: water-softener regeneration* option in service programming mode to program the number of litres of water after which the machine displays the water-softener regeneration alert. The counter tops up the litres of water dispensed by the machine and alerts the user when it is time to regenerate the water softener.

To reset the litre counter:

- Switch off the machine at the power switch.
- Simultaneously press and hold down the 2 Short Espressos  and 2 Long Espressos  buttons then turn on the machine.


Service: service alert

Service
NNNN

Fig. 06



This counter displays the number of coffees/infusions (individual servings) dispensed by the machine (see fig. 06).

How to access it: Press the Continuous Dispensing button  when the litre counter is displayed.

To exit and access the next menu, press the Continuous Dispensing button  again.

Use the *Maintenance cycles* option in service programming mode to program the number of servings after which the machine alerts the user of the need to service the machine.

To reset the servings counter:

- Switch off the machine at the power switch.
- Simultaneously press and hold down the 1 Short Espresso  and 1 Long Espresso  buttons then turn on the machine.


Total coffees dispensed


Coffees Hot Water
NNNNN NNNNN

Fig. 07

This counter totals up all the drinks dispensed by the machine (see fig. 07).

It cannot be reset. The left-hand side of the display shows the total number of coffees dispensed while the right-hand side shows the total number of cups of hot water dispensed.

How to access it: Press the Continuous Dispensing button  when the Service counter is displayed.

To exit and access the next menu, press the Continuous Dispensing button  again.

Number of coffees dispensed per button



Dose type Gr:N
NNNNN

Fig. 08

This counter displays the total number of coffees/infusions dispensed per option (see fig. 08).

The upper left-hand part of the display shows the dose type dispensed (espresso, coffee, 2 espressos, 2 coffees, continuous dispensing, or hot water), while the right-hand side shows the dispensing group. The lower part of the display shows the counter.

To reset the counters:

- When the display shows the *Total coffees/infusions dispensed*, simultaneously hold down the 2 Short Espressos  and 2 Long Espressos  buttons for 4 seconds. The display will show the message "Totals reset" (see fig. 09).

Coffees Hot Water
Totals reset




Fig. 09

Reset parameters to factory default

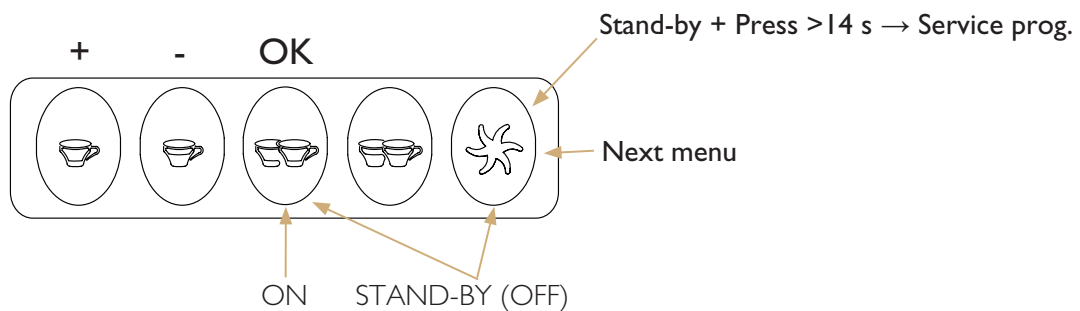
Data reset
completed

Fig. 10

To reset the control panel settings to the factory default:

- Switch off the machine at the power switch.
- Press and hold down the '1 Short Espresso' , 2 Short Espressos  and Continuous Dispensing buttons  then turn on the machine. Hold down the buttons until the message shown in fig. 10 is displayed.
- Turn the machine off and then on again. The machine will now be in stand-by mode.

Accessing service programming






OFF hh:mm

Fig. 11

Accessing these settings menus is only possible via the left-hand button panel (when the machine is viewed from the front).

To access the settings menus:

- Turn the machine OFF (stand-by) by pressing and holding down the Continuous Dispensing button  whilst the machine is ON then pressing the 2 Short Espressos button  (see fig. 11).
- Hold down the Continuous Dispensing button  for 15 seconds (until the display shows the "Language" option, see fig. 12).




Language selection

Language
Language

Fig. 12

When "Language" is displayed, select the desired language.

To change language:

- Press the 1 Short Espresso button  (+) to cycle forward through the languages and the 1 Long Espresso button  (-) to cycle backward through them.
 - Languages available: Spanish, English, French, Italian, German and Portuguese.
- To accept the language selected and access the next menu, press the Continuous Dispensing button .

Name 1: Programming the publicity display (upper line)




Name 1


xxxxxxxxxxxxxxxxxxxx

Fig. 13

The display comprises two rows of 16 characters. The publicity messages displayed on these two lines can be edited in this menu (see fig. 13) and the next one.

To edit "Name 1" (line 1):

- To change the flashing character, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the character and move on to the next one, press "OK" (2 Short Espressos button ).

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .




Name 2: Programming the publicity display (lower line)


Name 2

xxxxxxxxxxxxxxxxxxxx

Fig. 14

This menu (see fig. 14) is used to edit the publicity message shown on the display's bottom line.

- To change the flashing character, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the character and move on to the next one, press "OK" (2 Short Espressos button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .




Helpline


Helpline

Telephone number

Fig. 15

This menu (see fig. 15) is used to edit the telephone number displayed when the service alert counter reaches the value set for the maintenance cycle.

- To edit the flashing number, press the 1 Short Espresso  (+) and 1 Long Espresso  (-) buttons.
- To accept the number and move on to the next one, press "OK" (2 Short Espressos button .



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .


Dose programming

Dose programming Enabled/Disabled

Fig. 16

This menu is used to enable/disable coffee-dose programming (see fig. 16). When disabled, users are not able to modify the doses (as described in the user manual). This mode is intended to prevent users setting inappropriate doses.


- To enable coffee-dose programming, press the I Short Espresso button .
- To disable coffee-dose programming, press the I Long Espresso button .



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .


Continuous Dispensing button

Continuous Dispensing button Enabled/Disabled

Fig. 17

This menu is used to enable the Continuous Dispensing button's  continuous dispensing function (see fig. 17).

- To enable it, press the I Short Espresso button .
- To disable it, press the I Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Hot water button

Hot water button Yes/No


Fig. 18

If the infusion hot-water spout is controlled by a manual tap:

- The function can be disabled by pressing the I Long Espresso button .

If the infusion hot-water spout is controlled by an electrovalve (the machine has a water spout but no tap):

- The function can be enabled by pressing the I Short Espresso button .



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .


Electronic steam wand

Steam tap Gr.
N

Fig. 19

If the machine has an electronic steam wand (no manual steam tap), this menu is used to select (via the Continuous Dispensing button) which button panel will control the wand.

- Select which button panel (numbered from left to right) will control the steam wand using the I Short Espresso  (+) and I Long Espresso  (-) buttons.
- If the machine does not have a steam wand, set this option to 0.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

After selecting which button panel will control the electronic steam wand, set the steam dispensing time (set in the same way as described for similar functions in the user manual).

If the steam wand is equipped with a temperature gauge, the parameter set will not be the steam dispensing time but the target liquid temperature.



In this mode, the steam wand will stop dispensing steam when the target temperature is reached.


Level sensor sensitivity

Sensitivity
Low/Medium/High

Fig. 20

This menu sets the level sensor's sensitivity (see fig. 20). By default, sensitivity is set at "Medium" and will not normally require modification. However, it may be necessary to set the sensitivity to "High" if using very pure water with very low dissolved salt levels (or to set it to "Low" in the opposite case).

- To increase sensitivity, press the I Short Espresso button .
- To reduce it, press the I Long Espresso button .



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .


Pre-infusion

Pre-infusion
Enabled/Disabled

Fig. 21

This function enables/disables electronic pre-infusion (see fig. 21). By default, this option is disabled as the dispensing group includes a mechanical pre-infusion chamber.

- To enable this function, press the I Short Espresso button .
- To disable this function, press the I Long Espresso button .



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .


Grinding alert

Grinding alert
Enabled/Disabled

Fig. 22

This setting is used to enable/disable the coffee-dispensing monitor (see fig. 22). This analyses dispensing speed and, depending on this value, indicates if the coffee is too finely or too coarsely ground. If the dispensing speed is between the pre-established values, the "OK" message is displayed.

- To enable the grinding alert, press the I Short Espresso button .
- To disable the grinding alert, press the I Long Espresso button .

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Grinding alert parameter settings





Grinding alert
Min. X.X cc/s


Fig. 23

If the grinding alert was enabled in the previous menu, this menu is used to set the alert parameters. If the grinding alert was disabled in the previous menu, this menu will not be displayed.

Grinding alert
Max. X.X cc/s

Fig. 24



- When the grinding alert is enabled, "Min." sets the minimum accepted dispensing speed (see fig. 23). To increase the value, press the I Short Espresso button  (+) and to decrease it press the I Long Espresso button  (-).
- When the grinding alert is enabled, "Max." sets the maximum accepted dispensing speed (see fig. 24). To increase the value, press the I Short Espresso button  (+) and to decrease it press the I Long Espresso button  (-).


To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

LED flashing sequence

Flashing lights
Enabled/Disabled

Fig. 25

- To enable the button panels' flashing function, press the I Short Espresso button .
- To disable the button panels' flashing function, press the I Long Espresso button .



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Maintenance cycles


Maintenance cycles N000

Fig. 26

This menu sets the number of coffees dispensed per maintenance cycle (before replacing shower plates, gaskets, etc.). When the dispensing counter reaches the number set (see fig. 26), the "Service" message will be displayed.

- To increase the number, press the I Short Espresso button  (+). To decrease it, press the I Long Espresso button  (-).


The *Service: alert* menu displays the number of coffees dispensed.


To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .


Temperature unit (°C or °F)

Temperature °C / °F

Fig. 27

- To display the temperature in °F (Fahrenheit), press the I Short Espresso button .

- To display the temperature in °C (Celsius/centigrade), press the I Long Espresso button .



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .


Temperature unit (°C or °F)

Boiler temperature XXX °C

Fig. 28

This menu sets the boiler temperature.

- To increase the temperature, press the I Short Espresso button  (+). To decrease it, press the I Long Espresso button  (-).



To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Water filter: softener regeneration


Water filter No. of litres

Fig. 29

This menu sets the volume of water in litres at which the control panel generates the water-softener regeneration alert.

- To increase the number, press the I Short Espresso button  (+). To decrease it, press the I Long Espresso button  (-).

The *Litre counter* menu displays the volume of water used by the machine.

To accept the setting selected and move on to the next menu, press the Continuous Dispensing button .

Water-softener model	Quantity of water softened, by hardness (expressed in French degrees)					Salt
	20°	30°	40°	60°	80°	
L 8	1200	1000	900	700	500	1
L 12	1900	1500	1350	1050	750	1.5

Approximate number of litres of water softened per regeneration.

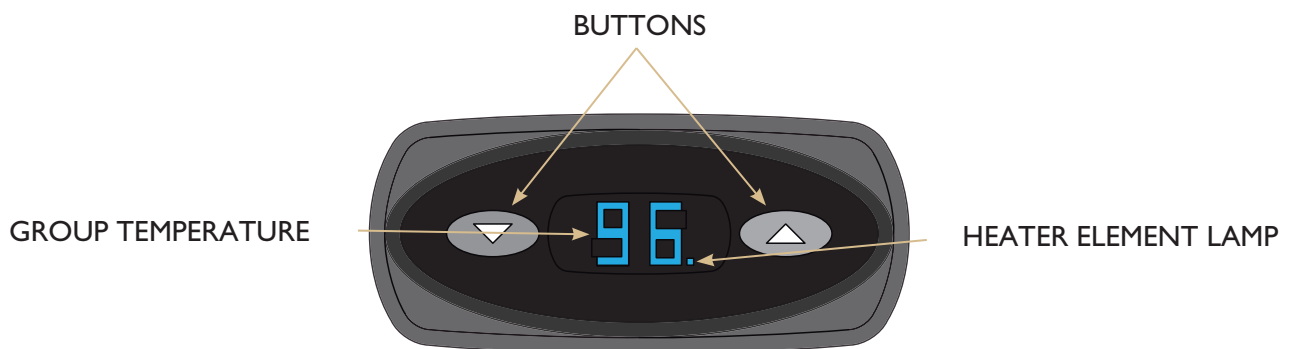
Digital thermostat functions



In multi-boiler models, each dispensing group has an independent digital boiler-temperature adjustment system.

The following multi-boiler G-10 models are available:

- 2 dispensing groups and 3 boilers.
- 3 dispensing groups and 4 boilers.

Temperature is controlled by a digital thermostat to ensure optimal temperature stability at each group spout.






- Each group has a numerical display and two buttons:  and .
- During operation, the displays show the groups' current temperature.
- The dot indicates when the heater elements are active.

Connecting/disconnecting each thermostat



Fig. 30

- To disconnect the thermostat:
Press the  button for 2 seconds. The thermostat selected will be disconnected, "OFF" (see fig. 30) will be displayed and the group will start to cool down.
- To connect the thermostat:
If the thermostat is "OFF", press either the  or  button. The thermostat will be connected, the group's current temperature will be displayed and the group will start to heat up.

Setting group temperature



Fig. 31

To adjust the group temperature maintained by the thermostat, follow the instructions below with the machine turned on and the thermostat connected:





- Briefly press the  button. The thermostat will display the "PrG" message (see fig. 31).
- Immediately and briefly press the  button. The programmed temperature will be displayed (see fig. 32).
- Raise or lower the temperature value using the  and  buttons.



Fig. 32

Note

The digital thermostat will exit automatic programming mode 3 seconds after the last button press.


Reset parameters to factory default



Fig. 33

If the thermostat's operating parameters are lost, or in the case of abnormal group temperature, reset the system to the factory defaults.

To reset the parameters:

- Turn off the machine, press and hold down the  button, then turn on the machine at the power switch.
- Release the button when the system displays the "PrS" message (see fig. 33).
- Turn the machine off and on again at the power switch to restart the thermostat.

Thermostat alarms



Fig. 34

- If the temperature gauge in the group's boiler has short-circuited, the system will display the "A1" error message (see fig. 34).



Fig. 35

- If the temperature gauge cable is disconnected, the system will display the "A2" error message (see fig. 35).

Alarm
Counter Vol. Gr. N

Fault in volumetric counter N /
Flow fault detected in counter N

Time-out alarm
Boiler filling

Check that the machine is receiving water.



Sensor fault

Temperature gauge fault

Service
999999999

Service the machine.



To disable the alarm and reset the counter:

Turn off the machine. Simultaneously press and hold down the
1 Short Espresso  and 1 Long Espresso  buttons.
Turn on the machine.

Change the filter
999999999

Regenerate the filter.

To disable the alarm and reset the counter:

Turn off the machine. Simultaneously press and hold down the
2 Short Espressos  and 2 Long Espressos  buttons.
Turn on the machine.

- If boiler filling time exceeds the programmed time (2 minutes), all of the button panel lights will flash and the machine will be disabled. To re-enable it, turn the machine off and on again at the power switch.
- If the electronic control panel does not receive a pulse from the volumetric counter (coffee too fine or volumetric counter fault) within 5 seconds of pressing one of the espresso buttons, the light for the dose selected will start to flash. To turn it off, press the dose button again.
- Maximum dispensing time. As a safeguard, all dose settings have a maximum dispensing time of 5 minutes.

The following checks can be carried out by users once the machine has been turned off and disconnected from the power supply. For all other non-specified machine faults, disconnect the machine from the power supply and immediately contact authorised and qualified service personnel.

Problem	Possible cause	Solution
The machine does not start up	The plug is not correctly inserted into the power socket	Check that the plug is correctly inserted and that the power socket is operational.
	The circuit breaker and/or differential are disconnected.	Check that they are connected.
	The cable and/or plug are damaged.	Call service personnel to replace them.
The steam wand does not dispense steam	The steam wand is clogged by milk	Clean the wand and, if necessary, remove the nozzle and unclog it using a pin or needle.
Water is found underneath the machine	The drainage tube is blocked.	Clean the drainage tube.

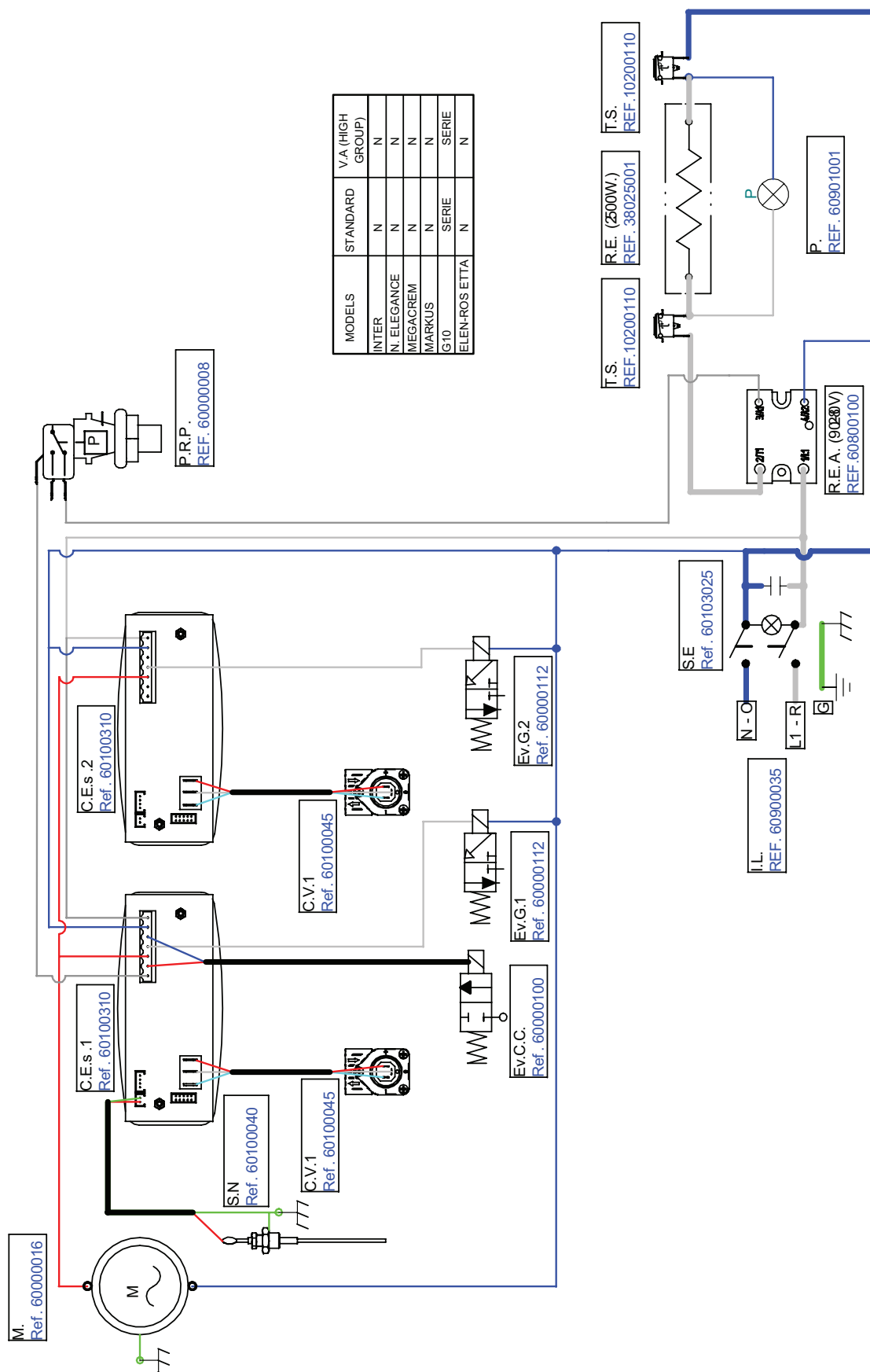
Faults produced by limescale

Coffee not dispensed at right temperature:	Heat-exchanger outlet pipes clogged by limescale.
Brewing groups do not dispense water:	Water system is clogged by limescale.
<i>90% of faults are due to limescaling inside the coffee machine (due to not softening the water). To avoid these faults, maintain the water softener regularly.</i>	

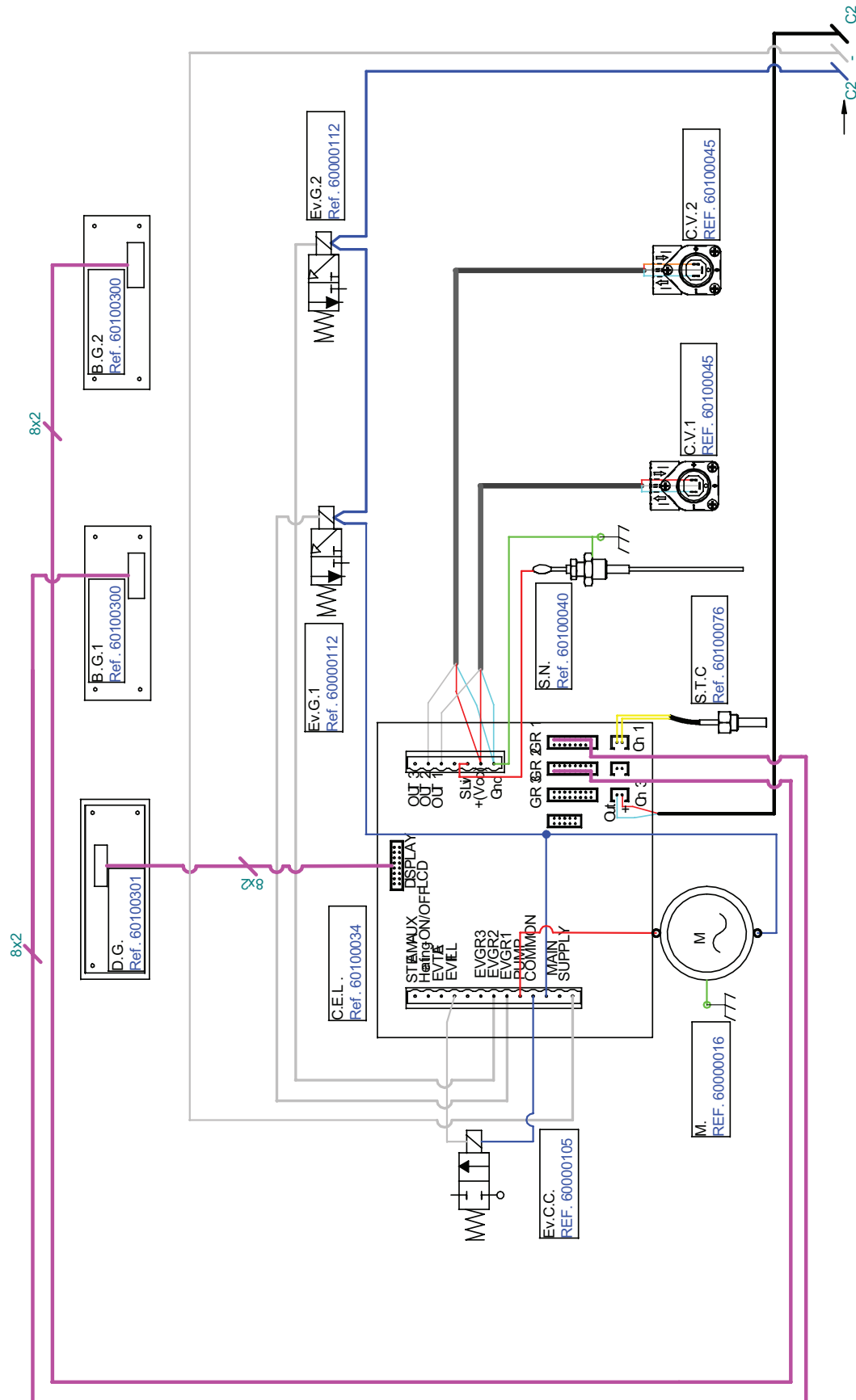
Coffee-grinding problems

Coffee dispensing is very fast:	The coffee grinding is too coarse. Adjust the coffee-grinding setting.
Coffee dispensing is very slow:	The coffee grinding is too fine. Adjust the coffee-grinding setting.

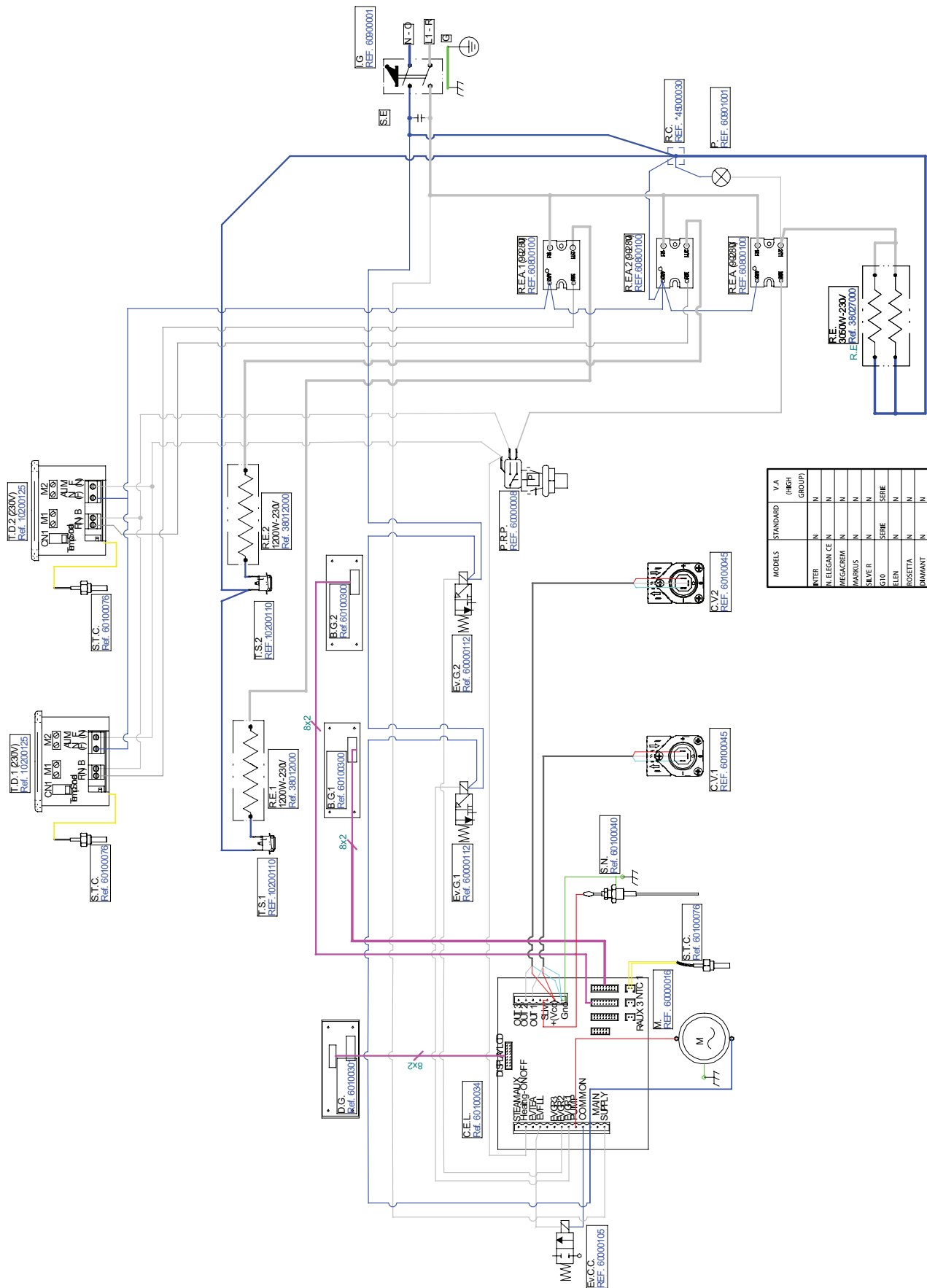
Complete electrical diagram: G-I 0 Mini 2Gr



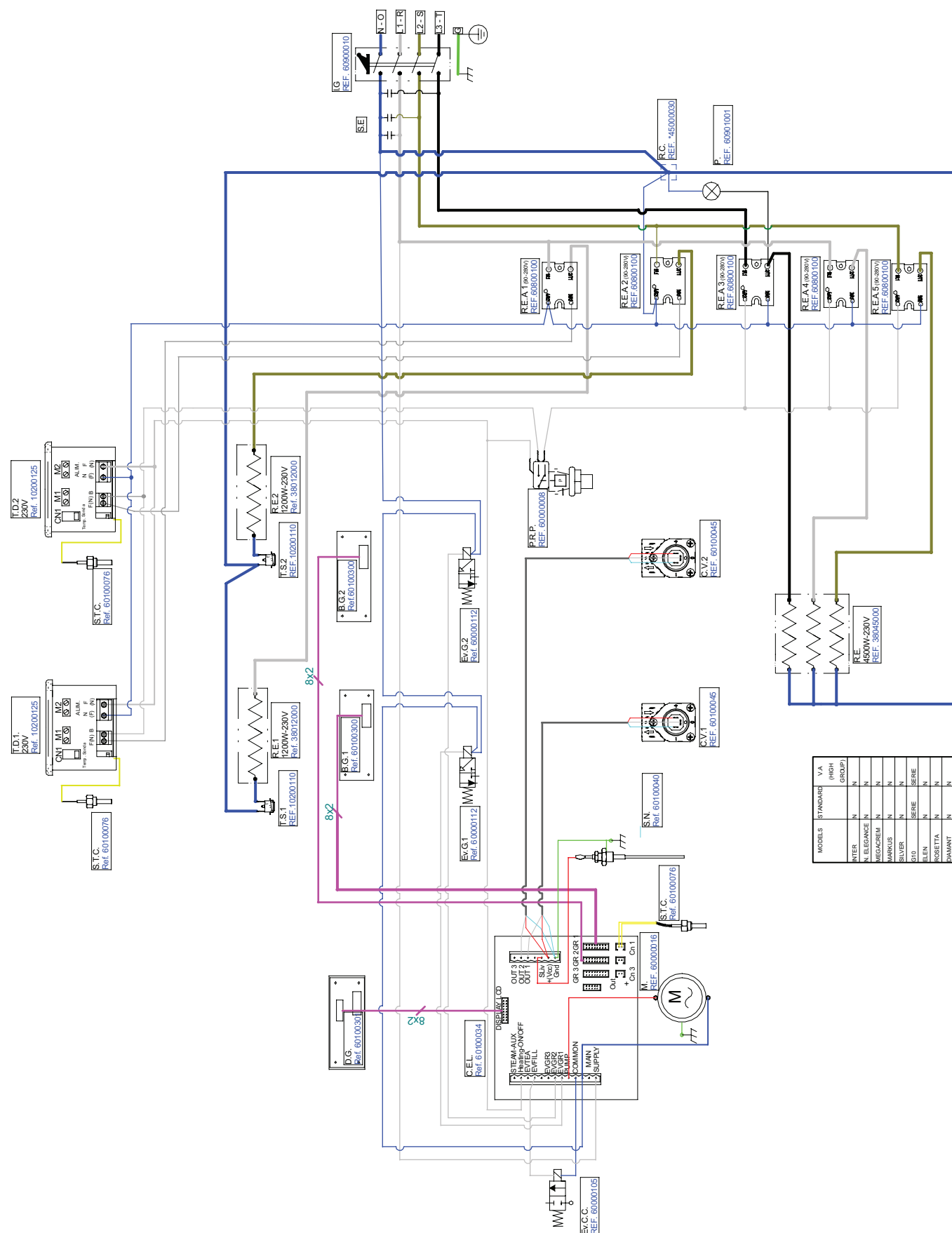
Secondary electrical diagram: G-10 2Gr



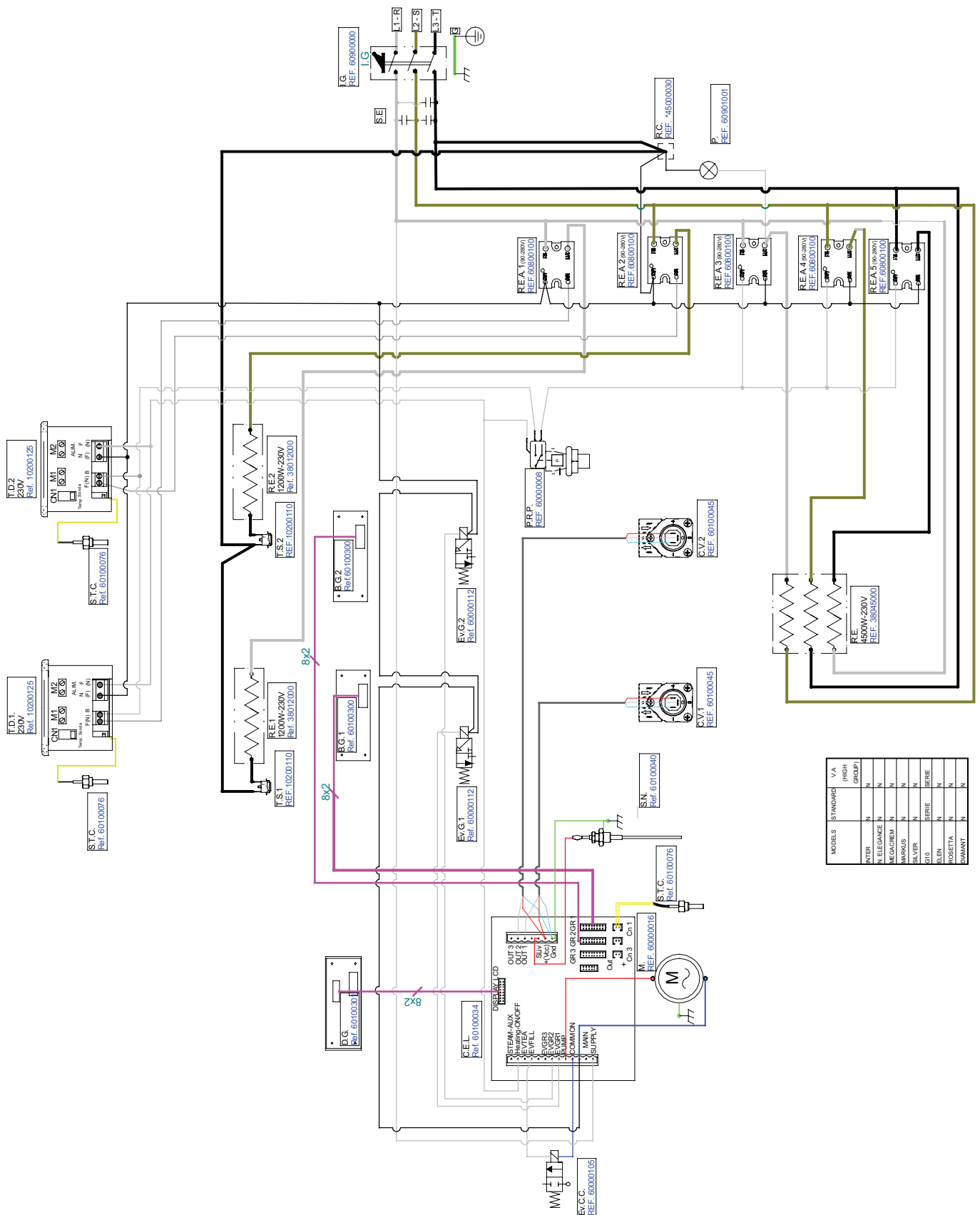
Electrical power diagram: G-10 2Gr 3 Boilers 230V IN~



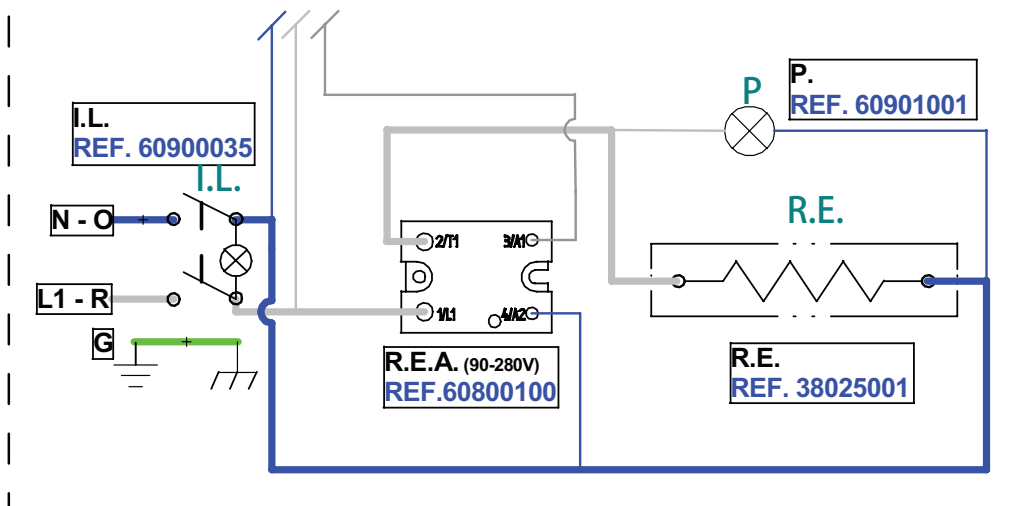
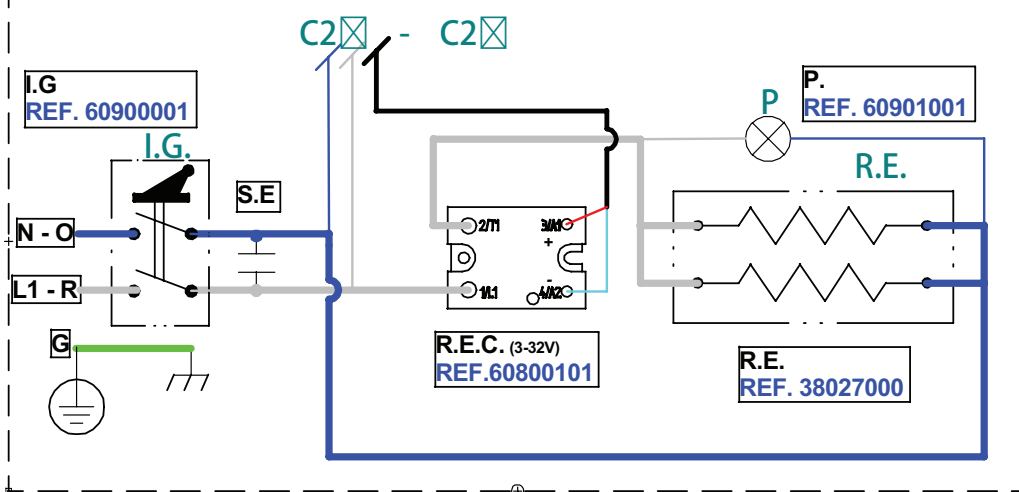
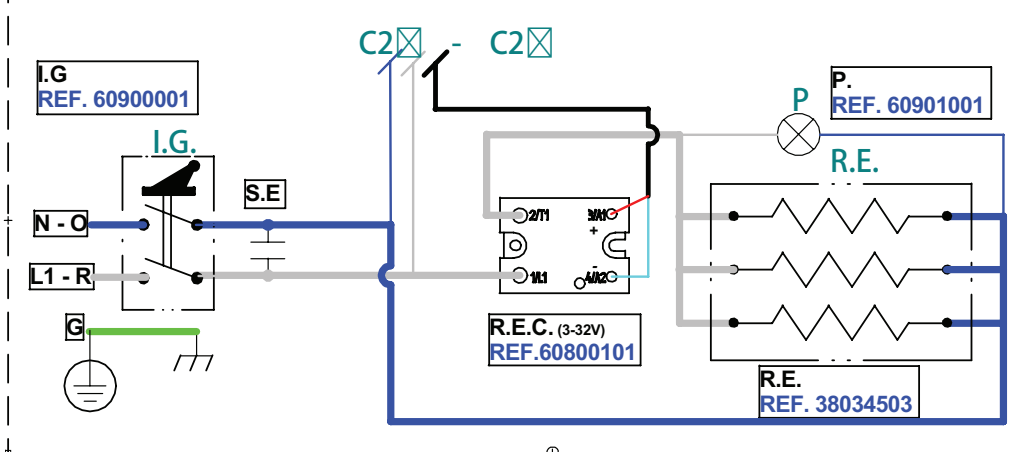
Electrical power diagram: G-10 2Gr 3 Boilers 400V 3N~



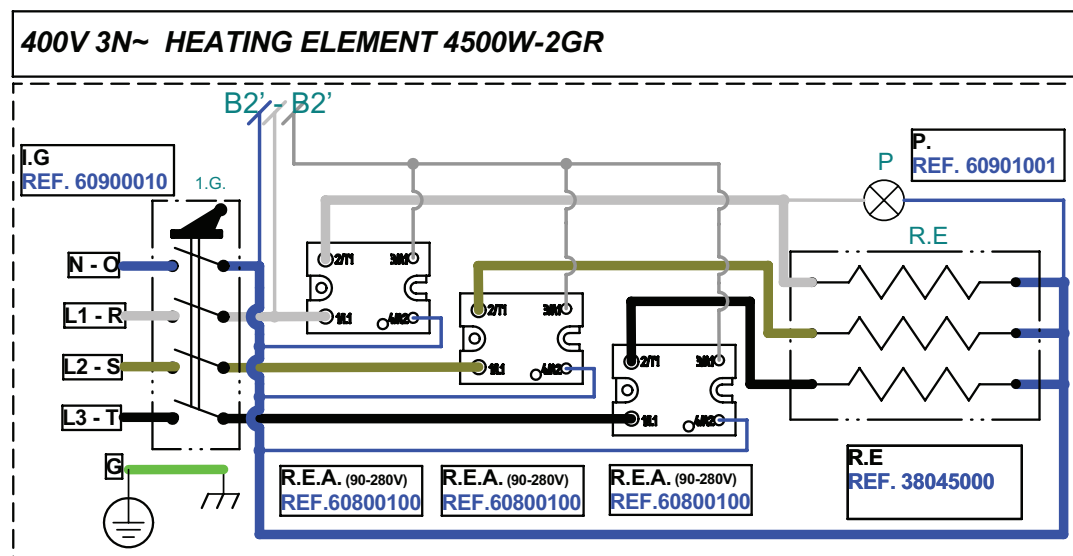
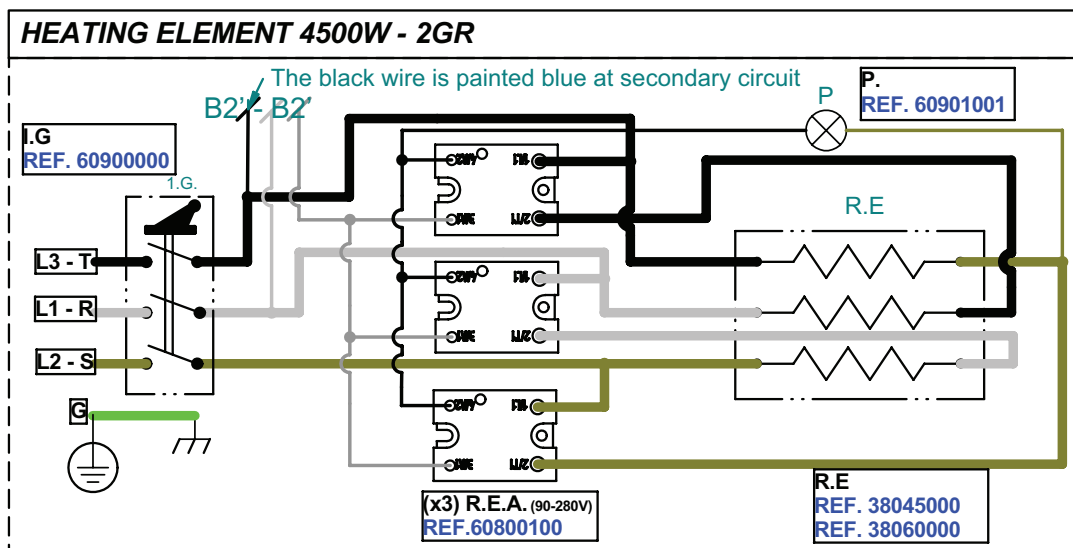
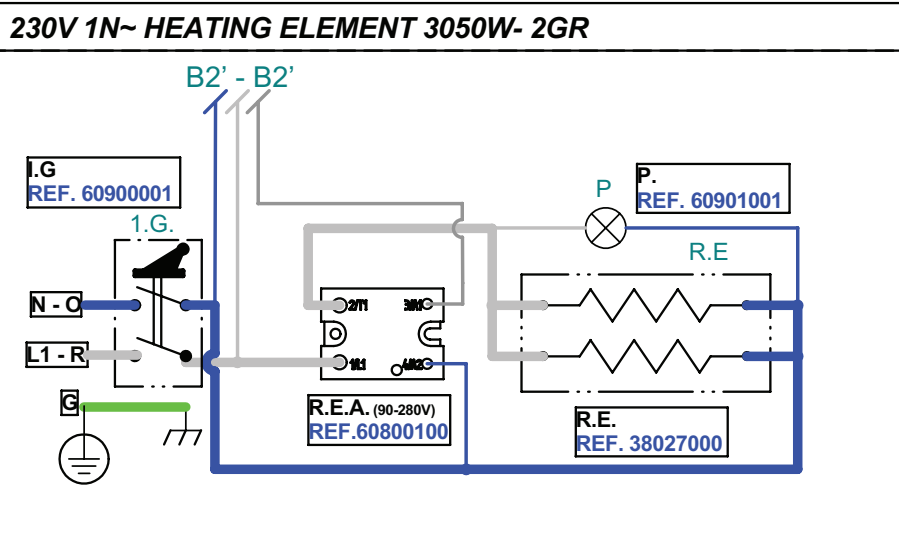
Electrical power diagram: G-10 2Gr 3 Boilers 230V 3N~



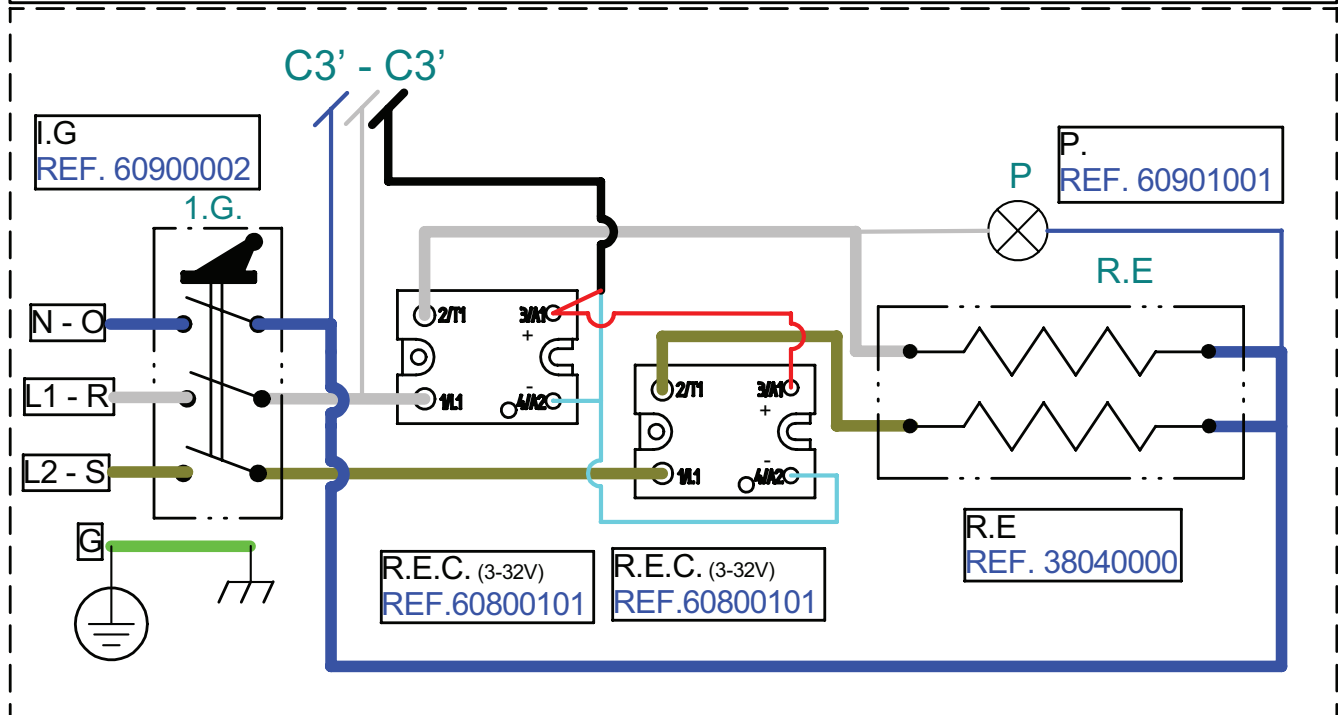
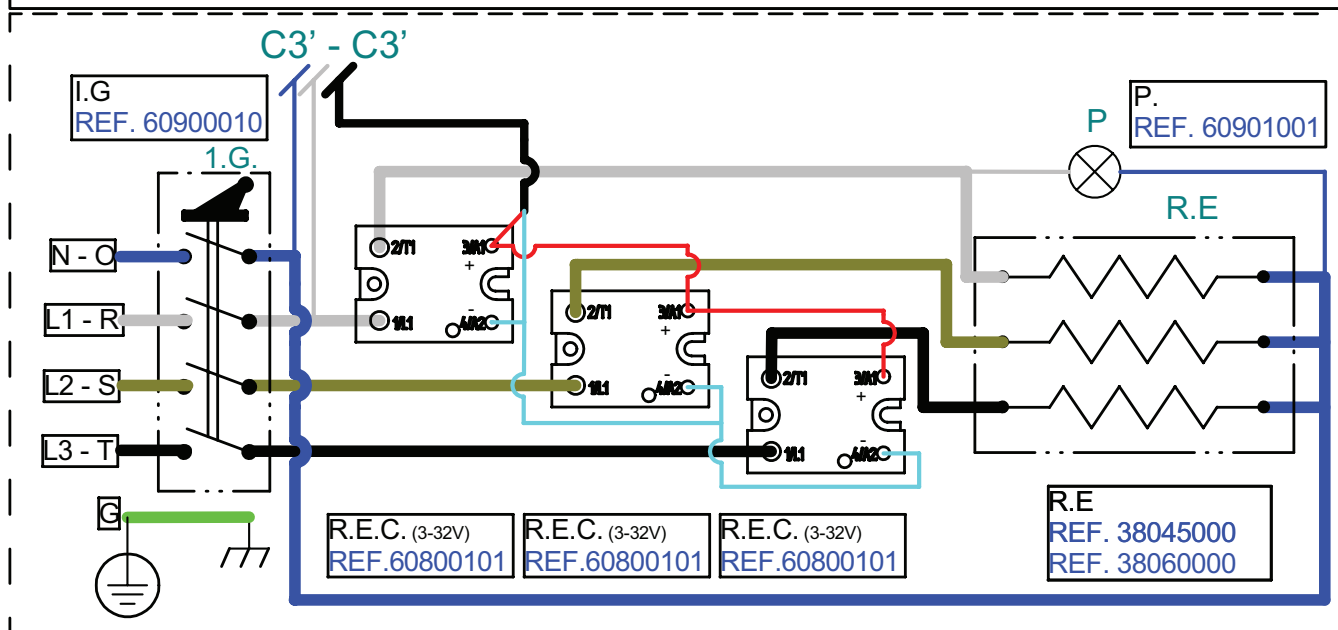
High current schematics G-10

230V 1N~ HEATING ELEMENT 2500W**230V 1N~ HEATING ELEMENT 3050W- 2GR****230V 1N~ HEATING ELEMENT 3450W- 2GR**

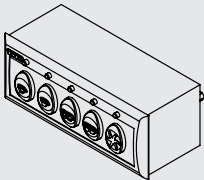
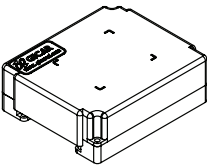
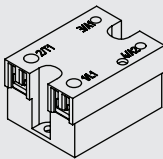
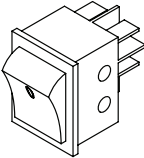
High current schematics G-10



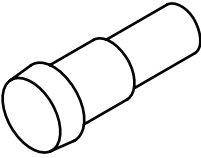
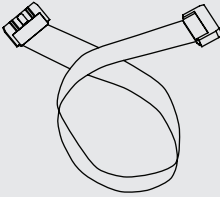
High current schematics G-10

400V 2N~ HEATING ELEMENT 4000W- 3GR**400V 3N~ HEATING ELEMENT 6000W- 3GR**

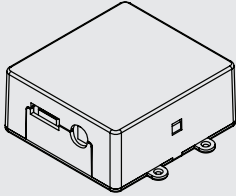

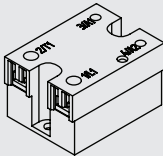
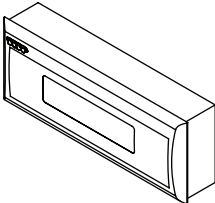
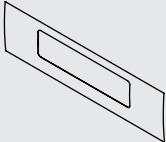
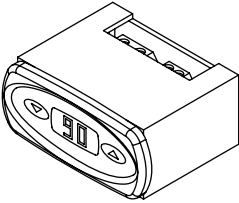
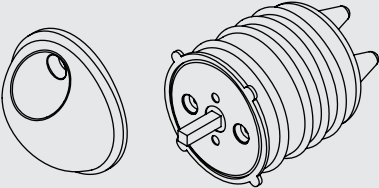
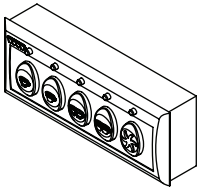
G-10 Mini 2Gr

View	Part No.	Description
	C60100310	Switchboard ID5 G-10 220V Probe
	C60100410	Control Board 3D5 Xlc
	C60800100	Static Relay
	C60900035	Switch Red

Components common to all models

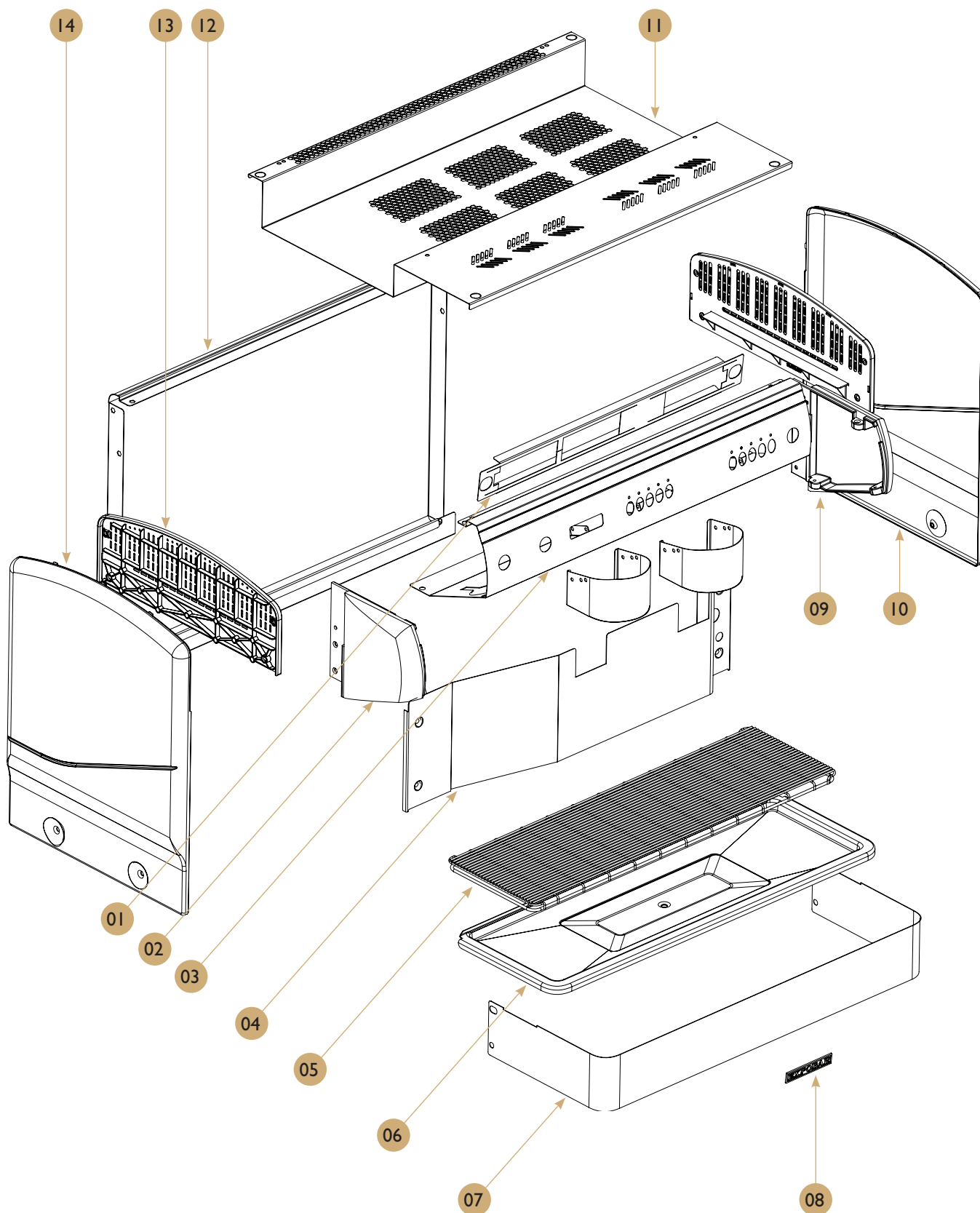
View	Part No.	Description
	C60800103	Relay Protection Cover
	C60901001	Pilot Light 60 Cm
	C60100038	L.600Mm Monroc Touch Pad Box
	C60100039	L.800Mm Monroc Touch Pad Cable
	C60100036	Wire 1100 M.M. Touchpad

G-10 2GR / 3GR

View	Part No.	Description
	C60100034	Switchboard 3D5 Disp Lux
	C60101046	Button Battery D20 Cr2032
	C60800101	Static Relay 4-32
	C60100301	Display Control Mega/G10 New Elegan
	C60100305	Black G-10 Display Membrane
	CI0200125	Digital Thermostat 230V
	C40000050 C60900001 C60900002 C60900010	Main Switch Knob Switch Position I Poles 2 I6A Switch Position I 3/4Gr 20A Switch Position 4 Poles
	C60100300	G-10 Touchpad

G-10: Housing parts

Drawing



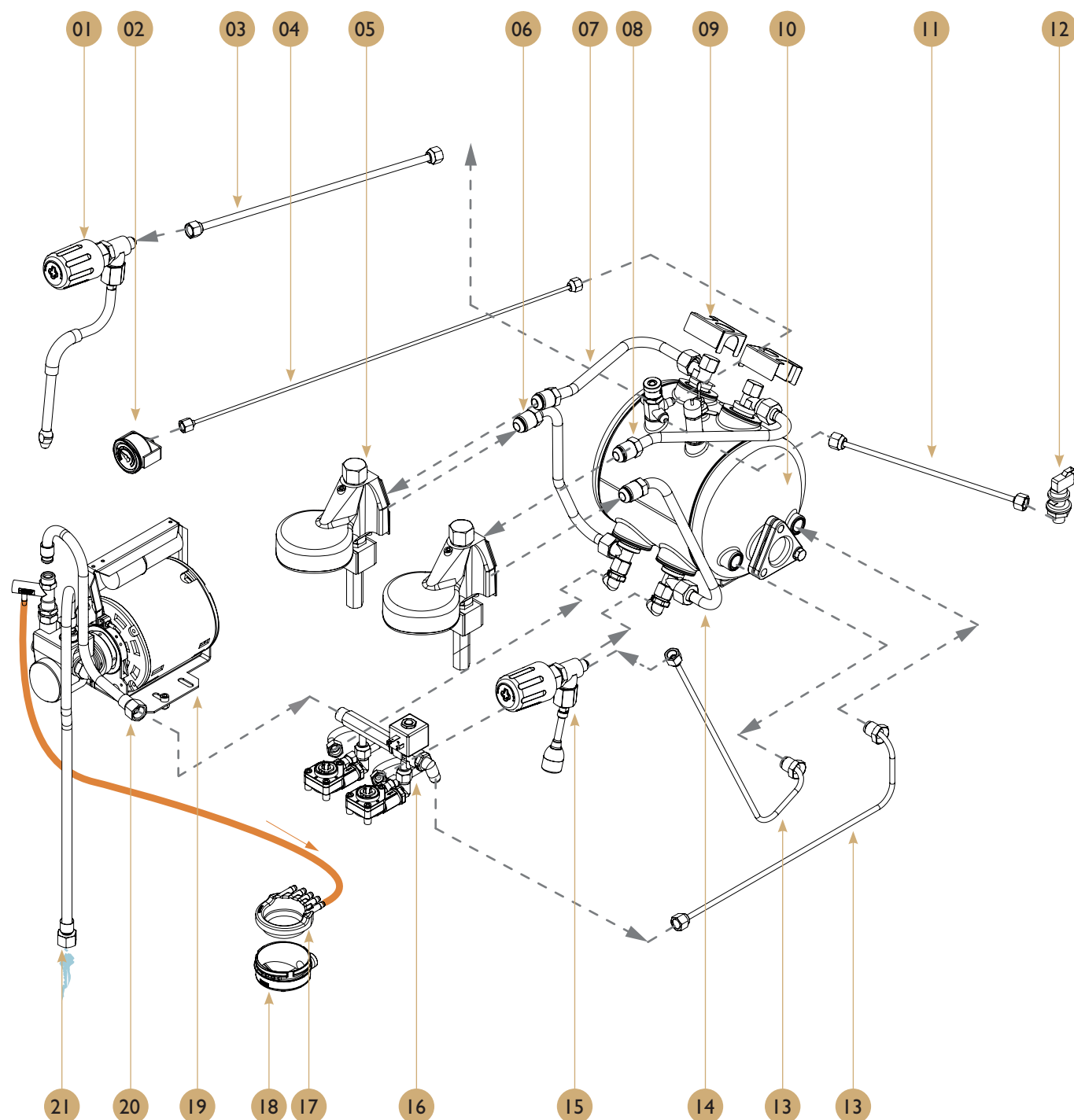
G-10: Housing parts

Part list

POS.	Machine	Part No.	Description	POS.	Machine	Part No.	Description
01	MINI	C17020110	Supp front panel G-10 Minicon 1GR	06	MINI	C20000145	Inox Drip Tray Mini
		C17120116	Supp front panel G-10 Minicon 2GR		2 GR	C20000166	Inox Drip Tray 2Gr
	2 GR	C17000110	Top Front Panel Holder 2Gr		3 GR	C20000170	Inox Drip Tray 3/4Gr
	3 GR	C17010110	Top Front Panel Holder 3Gr	07	MINI	C19200200	Lower Trim Mk/Mega/G10 Mini
02	MINI,2,3GR	C17000061AT	Side Panel Trimer G-10 Left Anthra			C12031070	Lower Trim Mk/Mega/G10 Mini Ta
03	MINI	C17020002KIT	Top Front G-10 Minicon 1Gr		2 GR	C11000210	Lower Trim G10 2Gr
		C17020010KIT	Top Front G-10 Minicon 2Gr			C12030070	Lower Trim Mk/Mega/G10 2Gr Ta
	2 GR	C17000001KIT	Top Front G-10 2Gr Display		3 GR	C11010210	Lower Trim G10 3Gr
		C17000004KIT	Top Front G-10 2Gr Display 3B			C12032065	Lower Trim Mk/Mega/G10 3Gr Ta
	3 GR	C17010001KIT	Top Front G-10 3Gr Control	08	MINI,2,3GR	C*70300010A	Expobar Anagram Nickel
		C17010004KIT	Top Front G-10 3Gr Control 4B	09	MINI,2,3GR	C17000060AT	Side Panel Trimer G-10 Right Anthra
04	MINI	C17020080	Frontal G-10 Mini 1GR	10	MINI,2,3GR	C17000050AT	Side Panel G-10 Right Anthracite
		C17020081	Frontal G-10 Mini 1Gr TA	11	MINI	C17020090	Cup Tray G-10 Mini 1GR
		C17020085	Frontal Mini 2GR G10ELEN		2 GR	C17000090	Cup Tray G-10 2Gr
		C17020086	Frontal 2GR High Group Rosetta		3 GR	C17010090	Cup Tray G-10 3Gr
	2 GR	C17000080	Frontal G-10 2Gr	12	MINI	C17020091	Central bodywork G-10 Mini SUS
		C17000081	Frontal G-10 2Gr TA		2 GR	C17000091	Central Bodyworks G-10 2Gr SUS
	3 GR	C17010080	Frontal G-10 3Gr		3 GR	C17010091	Central Bodyworks G-10 3Gr SUS
		C17010081	Frontal G-10 3Gr TA	13	MINI,2,3GR	C16000050	CupTray/SidePanel Supp - MK Plastic
05	MINI	C20000201	Grill For Mini	14	MINI,2,3GR	C17000051AT	Side Panel G-10 Left Anthracite
	2 GR	C20000216	Grill For 2Gr				
	3 GR	C20000220	Grill For 3Gr				
	Take away	C20000240	Cup Grill Of High Group				

G-10 Mini 2Gr: water system

Drawing



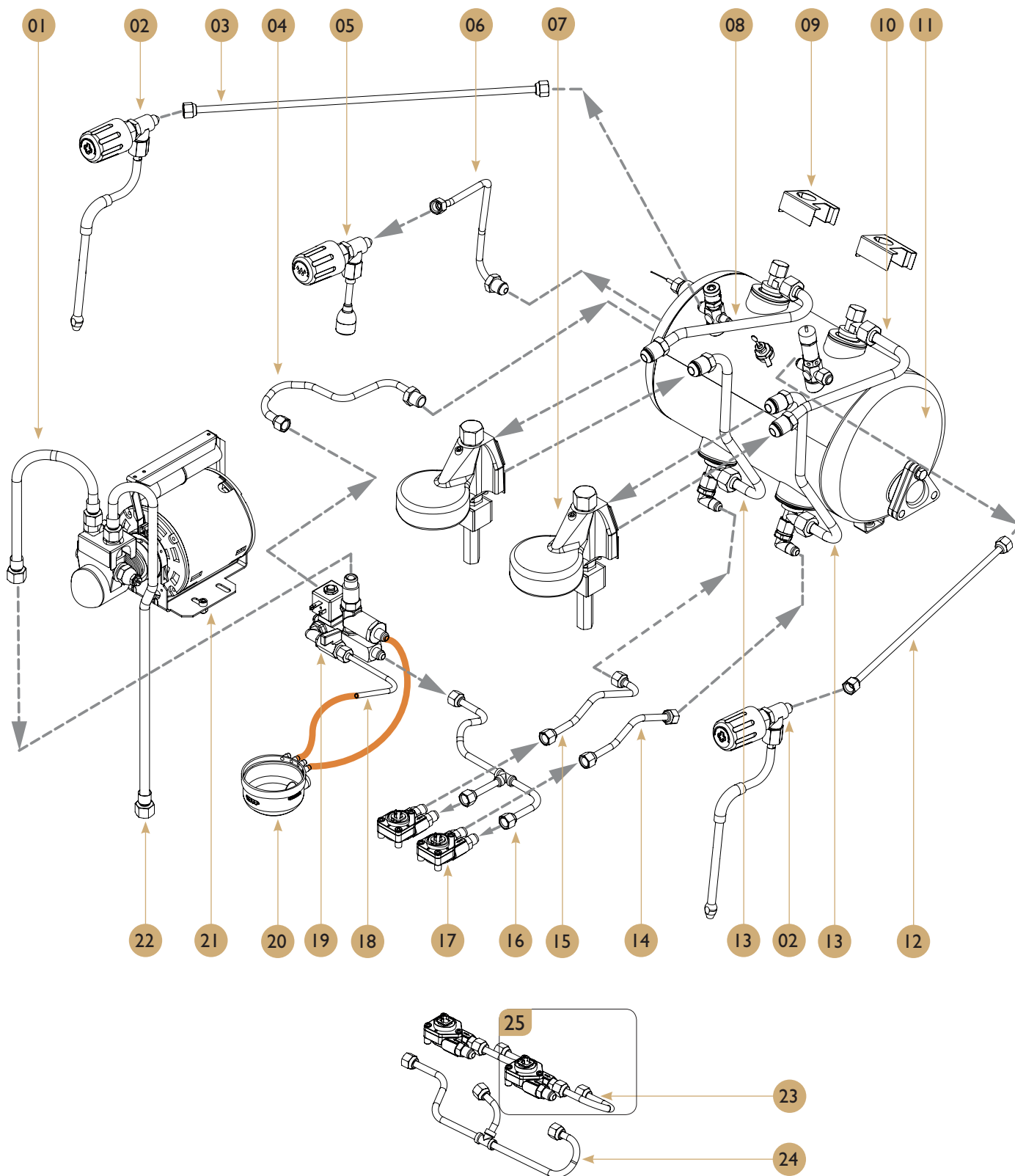
G-10 Mini 2Gr: water system

Part list

POS.	PCS	Part No.	Description
01	1	C15000370	Tap Steam Eleg./Mega Comp 4H Bf
02	1	C60000062	D-40 One Reading Manometer Orman
03	1	C35040117	4Ltrs Grinder's Steam Pipe
04	1	C35110530	Pipe Manometer
05	2	C15000050	Group Espresso Preass
06	1	C35040006	Pipe Group Left Return Mini
07	1	C35110002	Pipe Group Right Inlet
08	1	C35110003	Pipe Group Left Inlet
09	3	CESC00100	Magnets Set
10	1	-----	Boiler Assembly G-10 Mini
11	1	C35040106	Pipe Pressure Sensor Mini
12	1	C60000008	Pressostat Piris Ce
13	2	C35040118	Pipe Water Filling Mini
14	1	C35040105	Pipe Group Right Return Mini
15	1	C15000330	Tap Hot Water Complete
16	1	CESC00098	Piping Mini Control 2 Std&Ta
17	1	C70001005	Drain Cup Cover
18	1	C70001001	Drain Cup With Thread
19	1	CESCMPE00	Motor&Pump Ass Eco
20	1	C35900040	55Cm Hose
21	1	C35900180	180Cm Hose

G-10 2Gr: water system

Drawing



G-10 2Gr: water system

Part list

POS.	PCS	Part No.	Description
01	1	C35900020	30Cm Hose
02	2	C15000370	Tap Steam Eleg./Mega Comp 4H Bf
03	1	C35040117	4Ltrs Grinder's Steam Pipe
04	1	C35110465	Pipe Water Filling 2Gr Mc
05	1	C15000330	Tap Hot Water Complete
06	1	C35110005	Pipe Water Tap
07	2	C15000050	Group Espresso Preass
08	1	C35110003	Pipe Group Left Inlet
09	3	CESC00100	Magnets Set
10	1	C35110002	Pipe Group Right Inlet
11	1	-----	Boiler Assembly G-10 2Gr
12	1	C35110113	Pipe Steam Tap
13	2	C35110000	Pipe Group Right Return 2Gr
14	1	C35040007	Flowmeteroutlet Piping
15	1	C35040104	Volumetric Tube Laberinth Mc
16	1	C35110461	Manifold Tube Distributor 2Gr
17	2	C60100045	Flowmeter UI/Netw. Brass Tef+Led
18	1	C35110012	Pipe Drainage Boiler 2Gr
19	1	CESC00093	Water Spliter
20	1	C70001000	Drain Filter + High Group
21	1	CESCMPS00	Motor&Pump Ass Std
22	1	C35900180	180Cm Hose
*23	2	C35040103	Volumetric Tube
*24	1	C35110464	Pipe Distribution 2Gr Mc
25	-	CESC00060	Flowmeter Ass

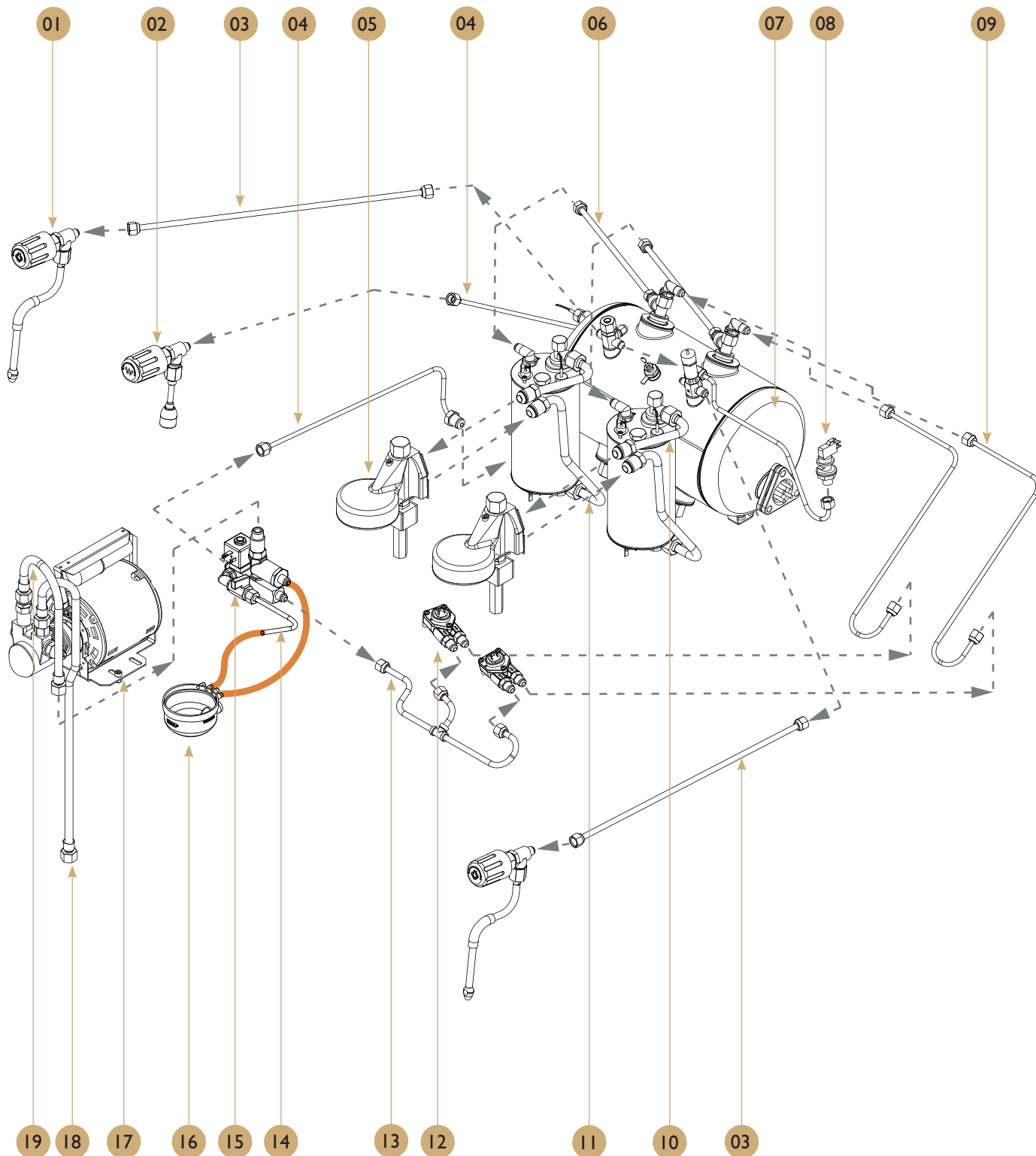


Note:

In models designed for tall cups, parts 14, 15 and 16 are replaced by parts 23 (x2) and 24.

G-10 2Gr 3 Boilers: water system

Drawing



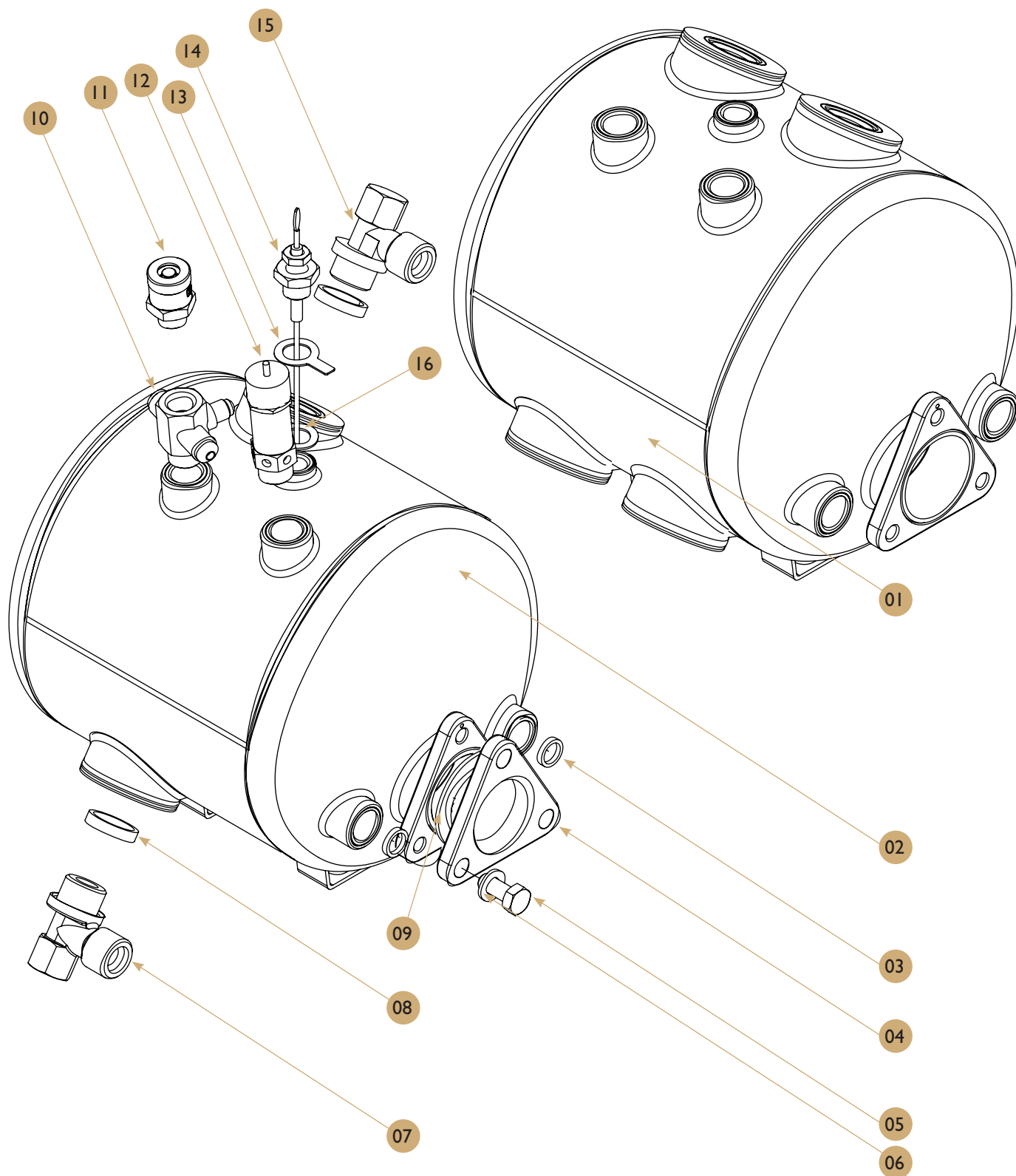
G-10 2Gr 3 Boilers: water system

Part list

POS.	PCS	Part No.	Description
01	2	C15000370	Tap Steam Eleg./Mega Comp 4H Bf
02	1	C15000330	Tap Hot Water Complete
03	2	C35040117	4Ltrs Grinder's Steam Pipe
04	2	C35040118	Pipe Water Filling Mini
05	2	C15000050	Group Espresso Preass
06	2	C35110113	Pipe Steam Tap
07	1	-----	Boiler Assembly G-10 2Gr 3 Boiler
08	1	C60000008	Pressostat Piris Ce
09	2	C35020010	Office Water Tube
10	2	C35040476	Entry Tube D12 Office Grinder
11	2	C35110000	Pipe Group Right Return 2Gr
12	2	C60100045	Flowmeter UI/Netw. Brass Tef+Led
13	1	C35110464	Pipe Distribution 2Gr Mc
14	1	C35110012	Pipe Drainage Boiler 2Gr
15	1	CESC00093	Water Spliter
16	1	C70001000	Drain Filter + High Group
17	1	CESCMP500	Motor&Pump Ass Std
18	1	C35900180	180Cm Hose
19	1	C35900020	30Cm Hose

G-10 Mini: boiler assembly

Drawing



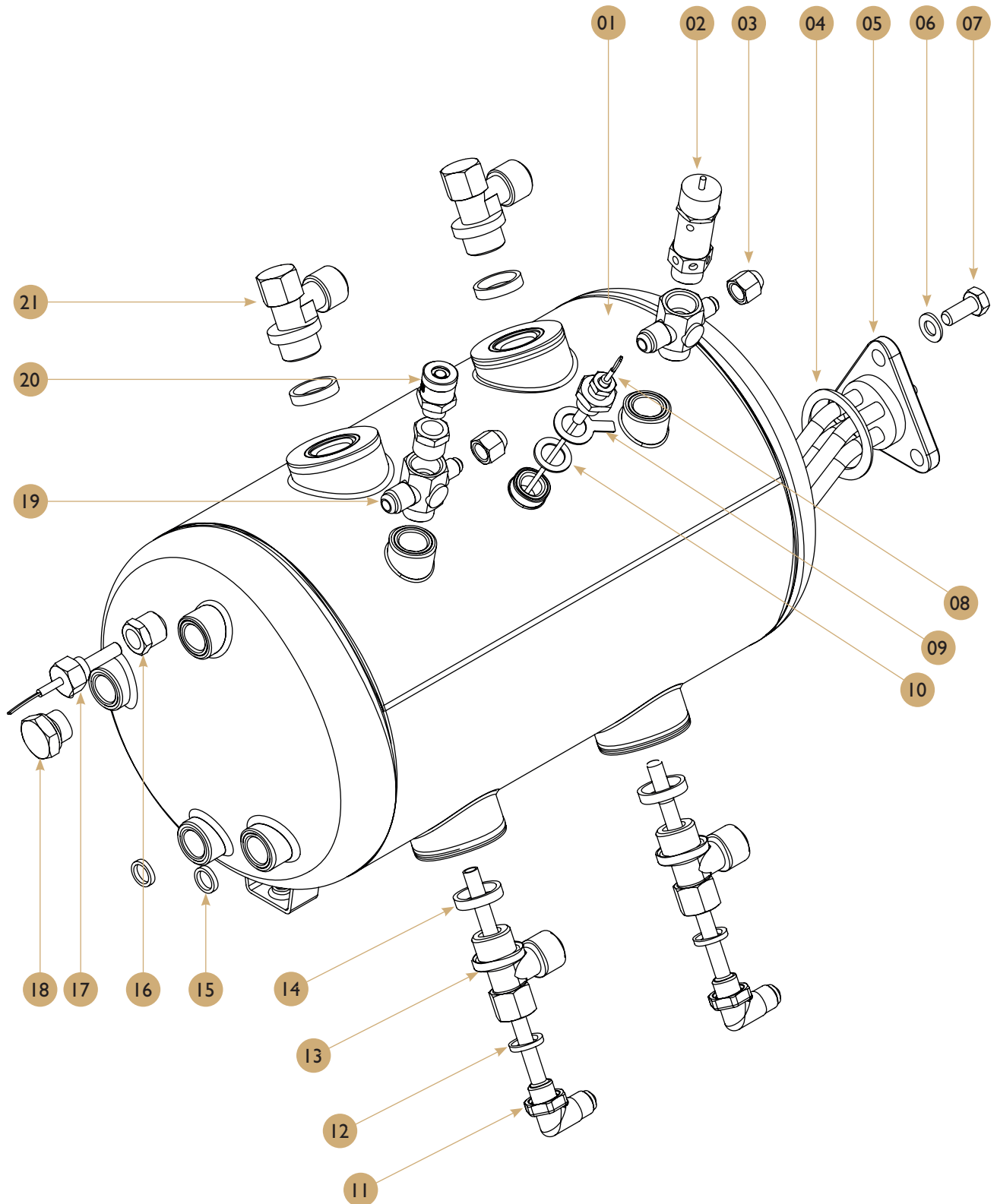
G-10 Mini: boiler assembly

Part list

POS.	PCS	Part No.	Description
01	1	C15100016	Copper Boiler 2Gr 6Lt
02	1	C15100018	Boiler Copper 1Gr 6L
03	2	C50010050	3/8 Boiler's Connector Teflon Gaske
04	1	C38025001	2500W-230V- 6LTRS.COPPER ELEMENT
05	1	C25093320	Hexagonal Head Screew 8X20 Din 933
06	1	C25012530	Flat Washer M-8 Din-125
07	1	C30000210	Thermics Inf. Adaptor-1/2X1/2X1/4
08	2	C50010010	21.1*25.7* 1/2 Teflon Gasket
09	1	C50010030	40*52*2 Element Teflon Gasket
10	1	C30000110	3 Tracks Adaptor 1/4 * 1/4 * 1/8
11	1	C65000200	Non Suction Valve
12	1	C65000110	Cn10 Ptfe Ce Safety Valve
13	1	C25000003	Inox Ground Washer
14	1	C60100040	Water Level Probe 1/4
15	1	C30000200	Thermics Sup. Adaptor 1/2 X 1/2
16	1	C25679812	M12 Washer Form A

G-10 2Gr: boiler assembly

Drawing



G-10 2Gr: boiler assembly

Part list

POS.	PCS	Part No.	Description
01	1	C15100020	Boiler 2Gr 11Lts.
02	1	C65000110	Cn10 Ptfе Ce Safety Valve
03	2	C30000315	Bling Plug 1/8 Female
04	1	C50010030	40*52*2 Element Teflon Gasket
05	1	C38027000	3050W.230V- 2Gr Element
*05	1	C30834503	3450 W 230 V 2 GR ELEMENT
*05	1	C38045000	4500W-230V 2GR ELEMENT
*05	1	C38040000	4000 W- 230V 3GR ELEMENT
*05	1	C38060000	6000W.230V-3GR ELEMENT
06	1	C25012530	Flat Washer M-8 Din-125
07	1	C25093320	Hexagonal Head Screew 8X20 Din 933
08	1	C60100040	Water Level Probe 1/4
09	1	C25000003	Inox Ground Washer
10	1	C25679812	M12 Washer Form A
11	2	C30000220	Cone Injector 1/4
12	2	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
13	2	C30000210	Thermics Inf. Adaptor-1/2X1/2X1/4
14	4	C50010010	21.1*25.7* 1/2 Teflon Gasket
15	2	C50010050	3/8 Boiler's Connector Teflon Gaske
16	2	C30000003	Reducer Male-Female-3/8 - 1/4
17	1	C60100076	Temp. Probe + Susp. Steam Pipe Icd
18	1	C30000290	Plug M 3/8
19	2	C30000100	2 Tracks Adaptor- 1/4 X 1/8
20	1	C65000200	Non Suction Valve
21	2	C30000200	Thermics Sup. Adaptor 1/2 X 1/2

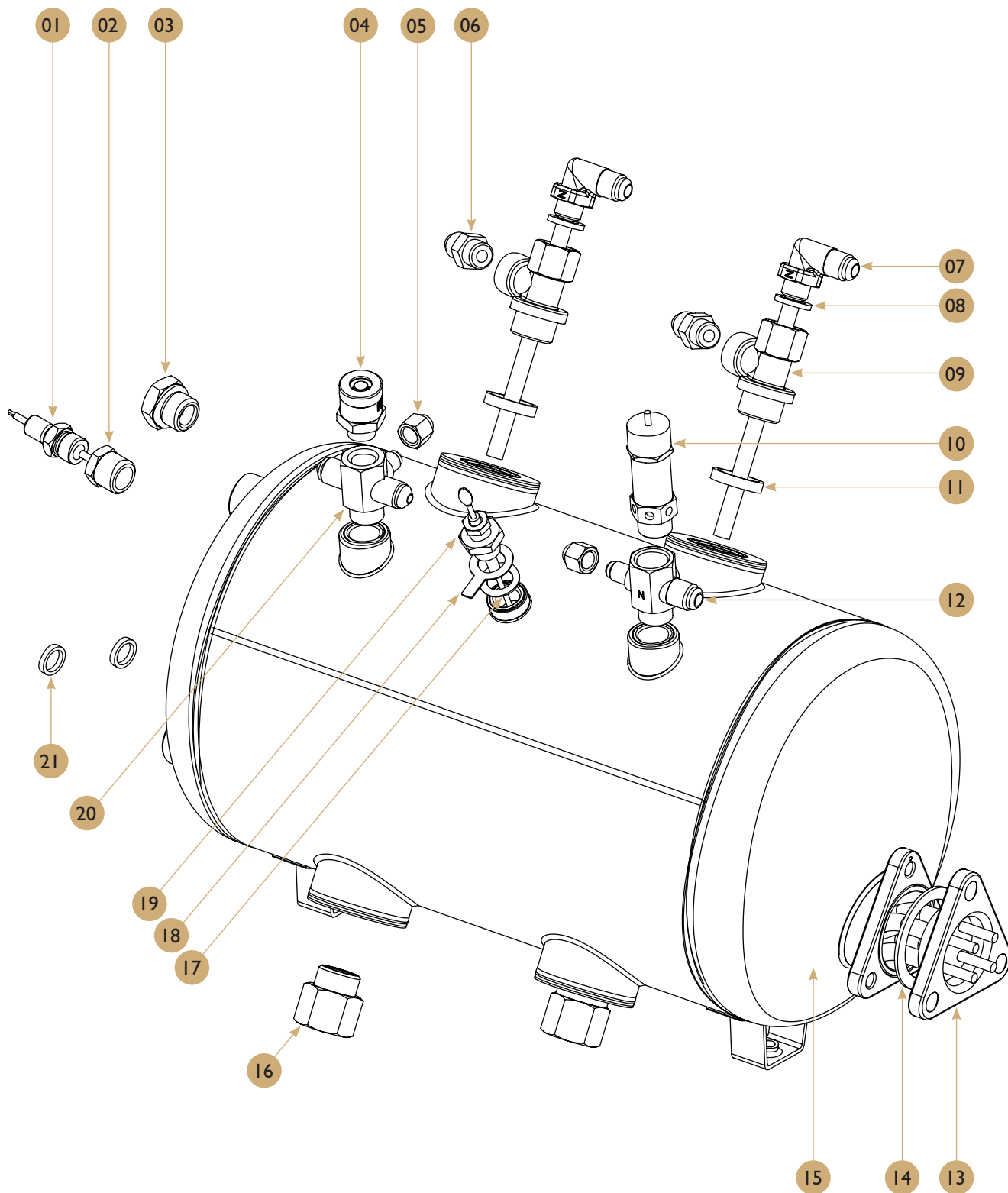


Note:

Parts 05 marked with * are options on three-phase models.

G-10 2Gr 3 Boilers: boiler assembly (main boiler)

Drawing



G-10 2Gr 3 Boilers: boiler assembly (main boiler)

Part list

POS.	PCS	Part No.	Description
01	1	C60100076	Temp. Probe + Susp. Steam Pipe lcd
02	1	C30000003	Reducer Male-Female-3/8 - 1/4
03	1	C30000290	Plug M 3/8
04	1	C65000200	Non Suction Valve
05	2	C30000315	Bling Plug 1/8 Female
06	2	C30000510	Conical Adaptor 1/4*1/4 Electron
07	2	C30000220	Cone Injector 1/4
08	2	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
09	2	C30000210	Thermics Inf. Adaptor-1/2X1/2X1/4
10	1	C65000110	Cn10 Ptfе Ce Safety Valve
11	2	C50010010	21.1*25.7* 1/2 Teflon Gasket
12	1	C30000100	2 Tracks Adaptor- 1/4 X 1/8
13	1	C38027000	3050W.230V- 2Gr Element
*13	1	C38045000	4500W-230V 2GR ELEMENT
*13	1	C38060000	6000W.230V-3GR ELEMENT
14	1	C50010030	40*52*2 Element Teflon Gasket
15	1	C15100020	Boiler 2Gr 11Lts.
*15	1	C15100030	Boiler 3Gr 17Lts.
16	2	C30200035	Long Plug 1/2 Group
17	1	C25679812	M12 Washer Form A
18	1	C25000003	Inox Ground Washer
19	1	C60100040	Water Level Probe 1/4
20	1	C30000110	3 Tracks Adaptor 1/4 * 1/4 * 1/8
21	2	C50010050	3/8 Boiler's Connector Teflon Gaske

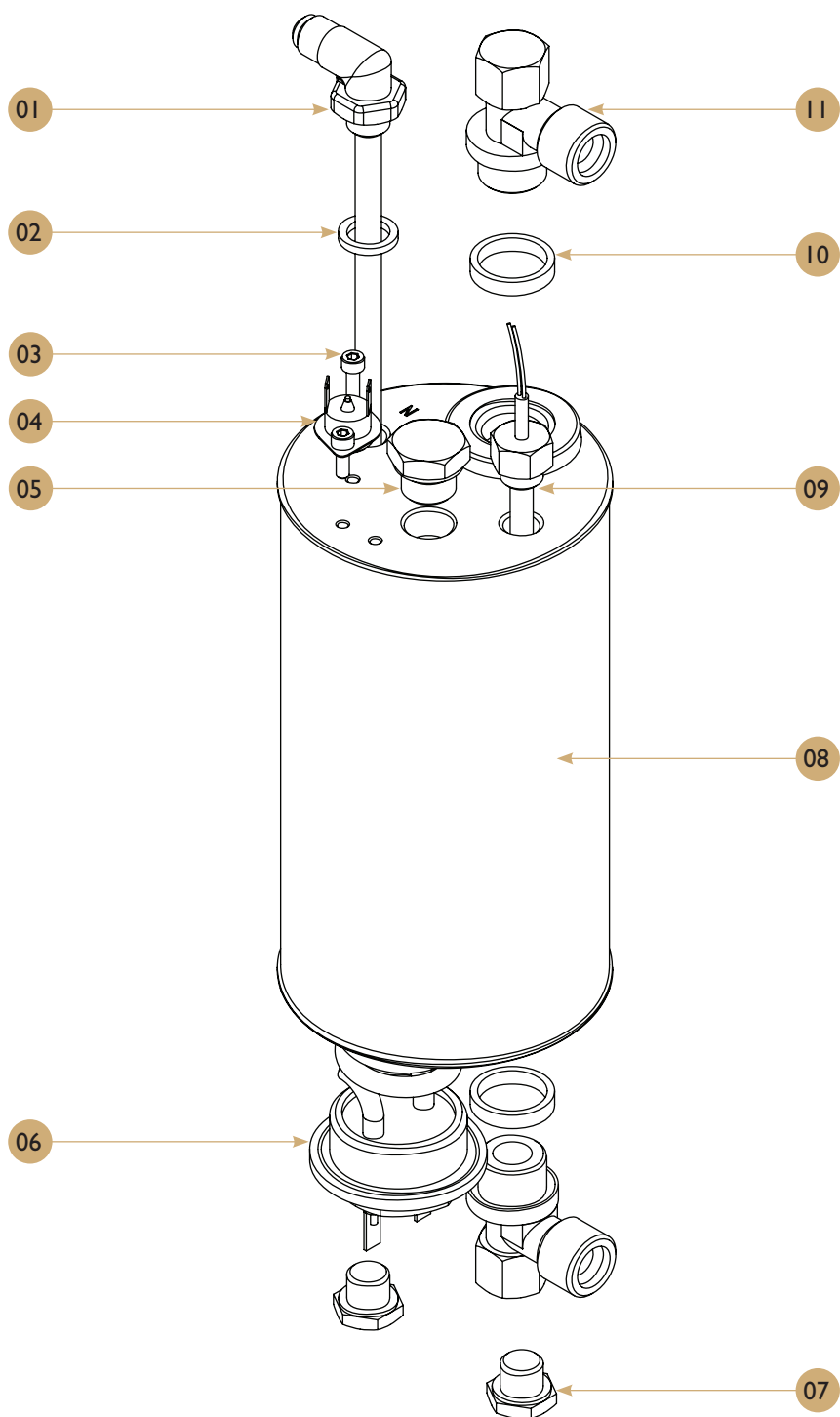


Note:

Parts 13 marked with * are options on three-phase models.

G-10 2Gr 3 Boilers: boiler assembly (group boiler)

Drawing



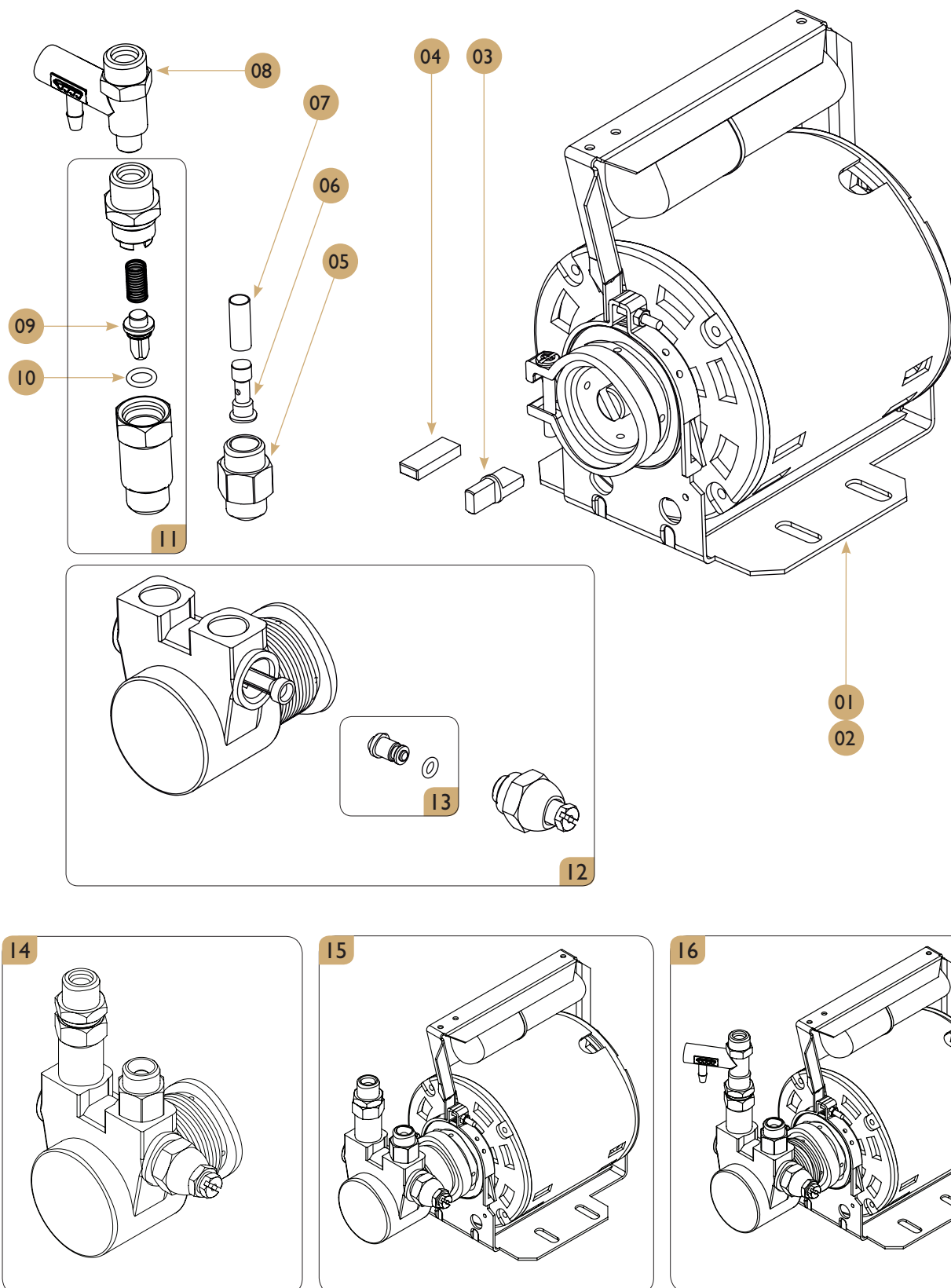
G-10 2Gr 3 Boilers: boiler assembly (group boiler)

Part list

POS.	PCS	Part No.	Description
01	1	C30000220	Cone Injector 1/4
02	1	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
03	2	C25091210	Allen Screw 4X12 Din-912
04	1	C10200110	Office Thermostat 16 A
05	1	C30000290	Plug M 3/8
06	1	C38012000	1200W-230V Office Element
07	2	C30000300	Blind Plug 1/4 Male
08	1	C15100010	Office Cappuccinator Boiler
09	1	C60100076	Temp. Probe + Susp. Steam Pipe lcd
10	2	C50010010	21.1*25.7* 1/2 Teflon Gasket
11	2	C30000200	Thermics Sup. Adaptor 1/2 X 1/2

G-10: Rotary pumps

Drawing



G-10: Rotary pumps

Part list

POS.	PCS	Part No.	Description
01	I	C60000016	Motor Crem 230V/50Hz
02	I	C60000028	Motor Crem 120V
03	I	C30000019	Cardan Joint Pump
04	I	C30000022	Cardan Joint Pump Flat
05	I	C30000240	PUMP ADAPTOR 3/8 X 3/8
06	I	C30100100	Inlet Water Filter Holder
07	I	C70000009	Tubular Group Filter
*08	I	C30400055	Pump Bypass Condor
09	I	C30369110	Restrictor pin
10	I	C50000130	O-Ring 8 X 1.9
11	I	C65000010	Retention Valve
12	I	C60000030	Pump (Crem Special Treatment)
13	I	C60000031	Piston Bypass Pump (Tec)
14	-	C60000033	Pump Rotary Compact
15	-	CESCMPS00	Motor&Pump Ass Std
16*	-	CESCMPE00	MOTOR&PUMP ASS ECO

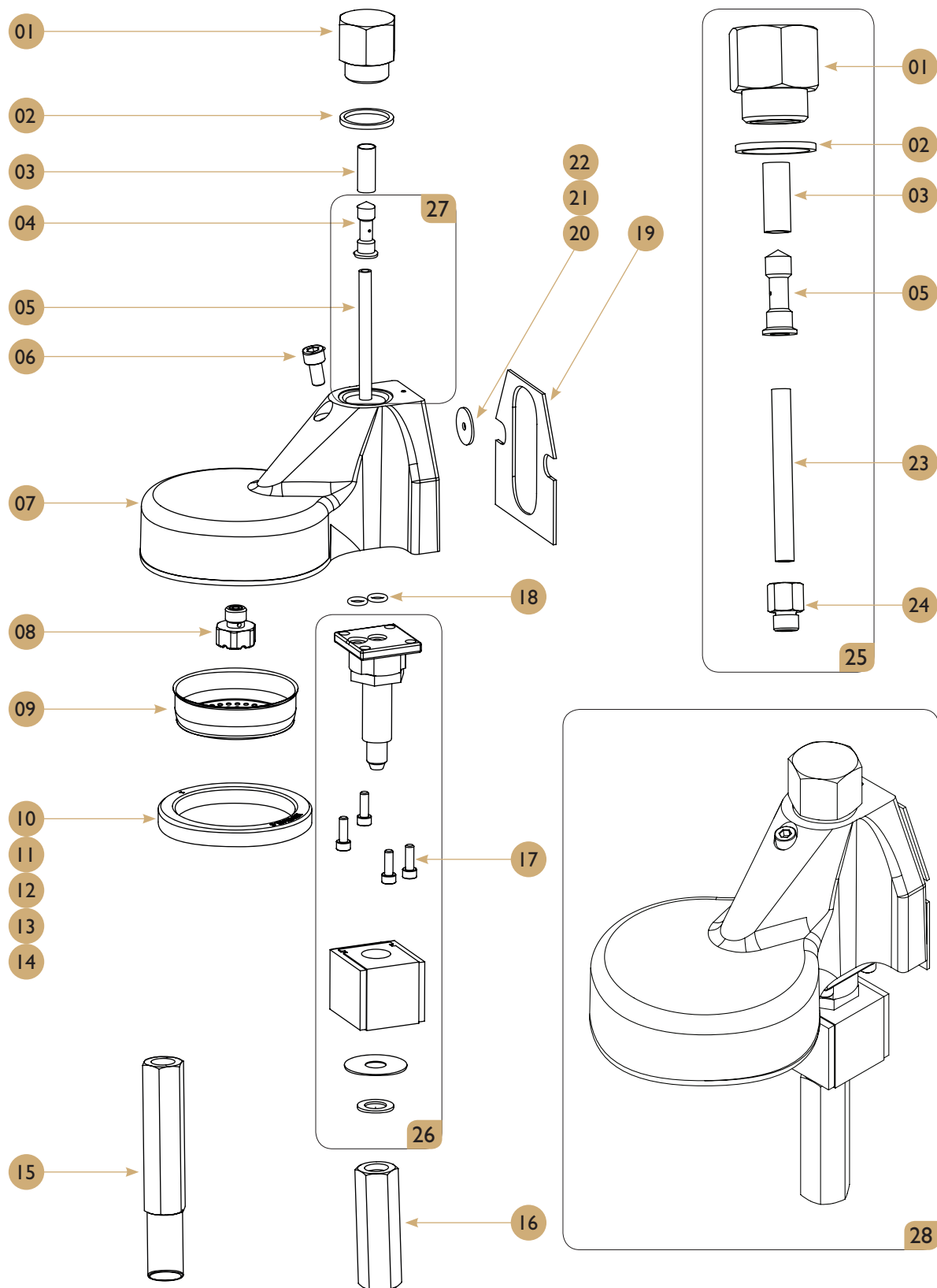


Note:

Part No. C30400055 and CESCMPE00 apply to the G-10 Mini models.

Group head

Drawing



Group head

Part list

POS.	PCS	Part No.	Description
01	1	C30200035	Long Plug 1/2 Group
02	1	C50010040	21.7*25.7*2 G/C-G Teflon Gasket
03	1	C70000009	Group Teflon Injector Rev3
04	1	C30200061	Group Teflon Injector Rev3
05	1	C30200026	Tefl Water Reduc. Holder 4X6x65
06	1	C25091250	Allen Screw 6*10 Din-912 Group
07	1	C30200010	Crem Brewing Group Body
08	1	C30200040	Diffuser
09	1	C75000010	SHOWER
10	1	C75000081	8mm Group Head Gasket
11	-	C75000083	FILTER 8.5MM
12	-	C75000085	Filter 9Mm
13	-	C75000090	EXTRA SEAL FOR GASKET 0,5 MM
14	-	C75000095	EXTRA SEAL FOR GASKET 1 MM
15	-	C30000043	High Group Brewing Group Thread
16	1	C30000040	Brewing Group Thread
17	4	C25091210	ALLEN SCREW 4X12 DIN-912
18	2	C50000100	O-Ring 6.07X1.78 Fkm Fda
19	1	C50000010	Green Body Flat Group Joint
20	1	C50020000	3.5*18.2*2 Teflon Hot Water Reducto
21	-	C50020020	Chicle Teflon 2'5 (2'5X18'2X2)
22	-	C50020010	CHICLE TEFLON 2 (2X18'2X1)
23	1	C30200026	Teflon Tube 4X6x55
24	1	C30200070	Acople Tubo Portachicle
25	-	CESC50000	Injector Kit Complete
26	1	C60000112	Gro Head Electrov. Parker 220V
27	1	C60000115	Gro Head Electrov. Parker 120V
28	-	C15000050	Group Espresso Preass



Note:

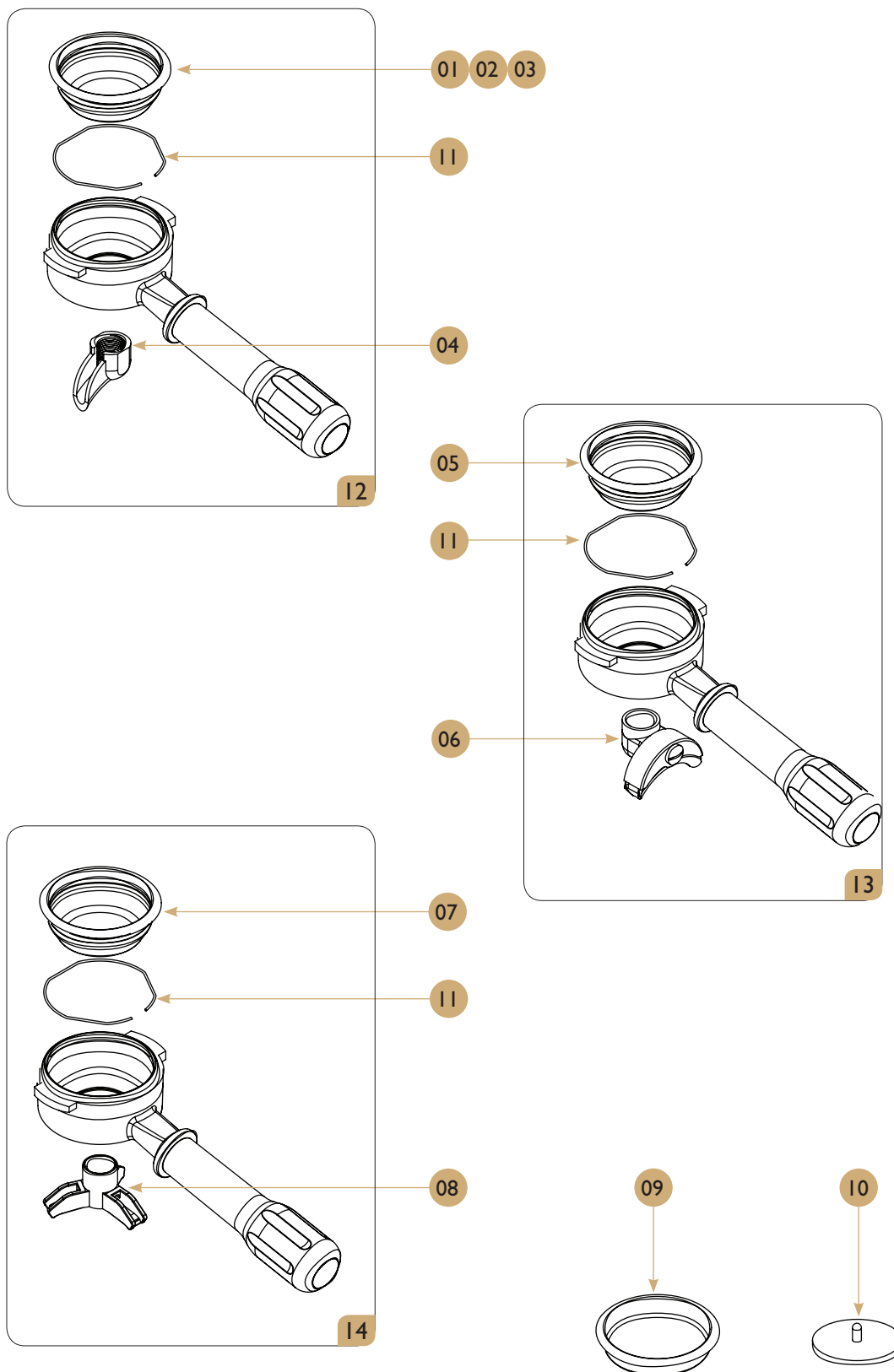
Sets C60000112 and C60000115 do not include no. 17 screws.

The CESC50000 set is designed for threaded group bodies (models prior to 2004).

Pos. 13/14 can be used for old and worn out seals/group heads to ensure proper sealing.

Portafilters

Drawing



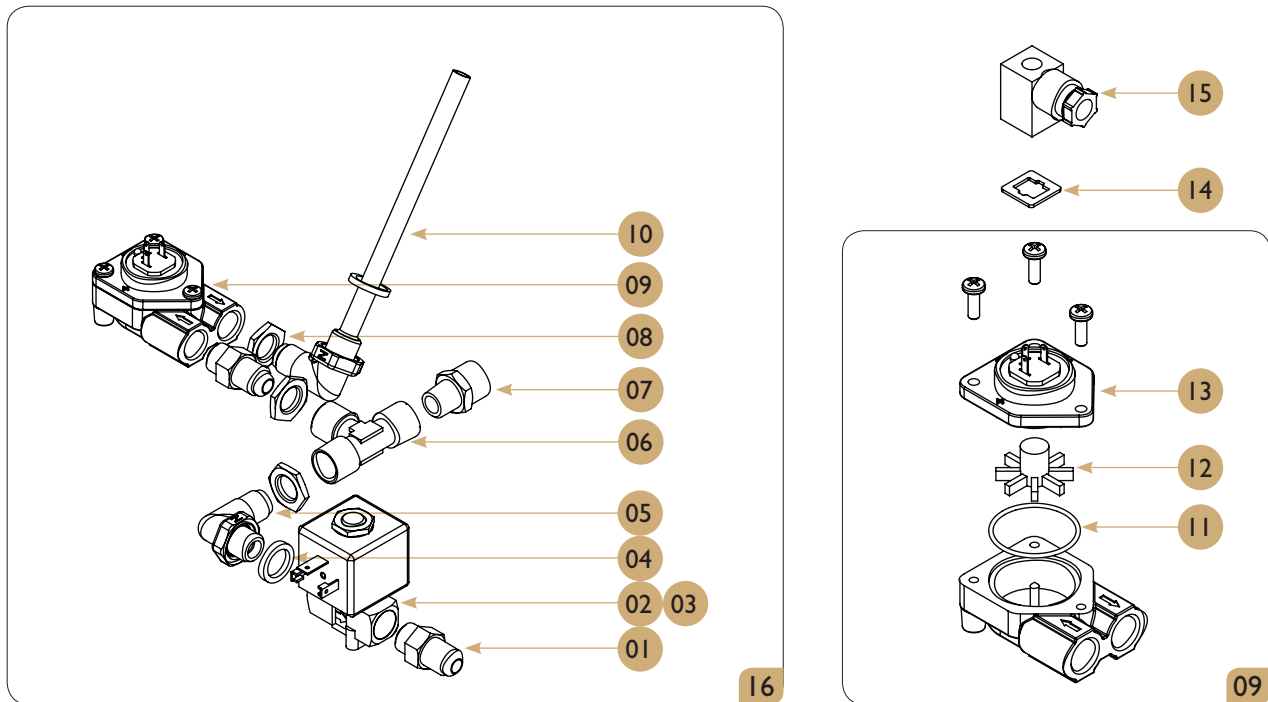
Portafilters

Part list

POS.	PCS	Part No.	Description
01	-	C75000059	1 Cup Filter 6 Gr
02	-	C75000037	1 Cup Filter 6,5 Gr
03	-	C75000031	1 Cup Filter (7Gr)
04	-	C75000050	Spout 1 Cup
05	-	C75000041	2 Cup Filter (14Gr)
06	-	C75000060	Spout 2Cups
07	-	C75000049	3 Cup Filter (21Gr)
08	-	C75000070	Spout 3 Cups
09	-	C75000020	Blind Cup
10	-	C75000000	Blind Rubber Filter
11	-	C75000120	Filter Spring
12	-	C75001500	Portafilter 1 Cup Std Incl Filter
13	-	C75002500	Portafilter 2 Cups Std Incl Filter
14	-	C75003000	Portafilter 3 Cups Std Incl Filter

G-10 Mini I Gr : water supply and drainage set

Drawing

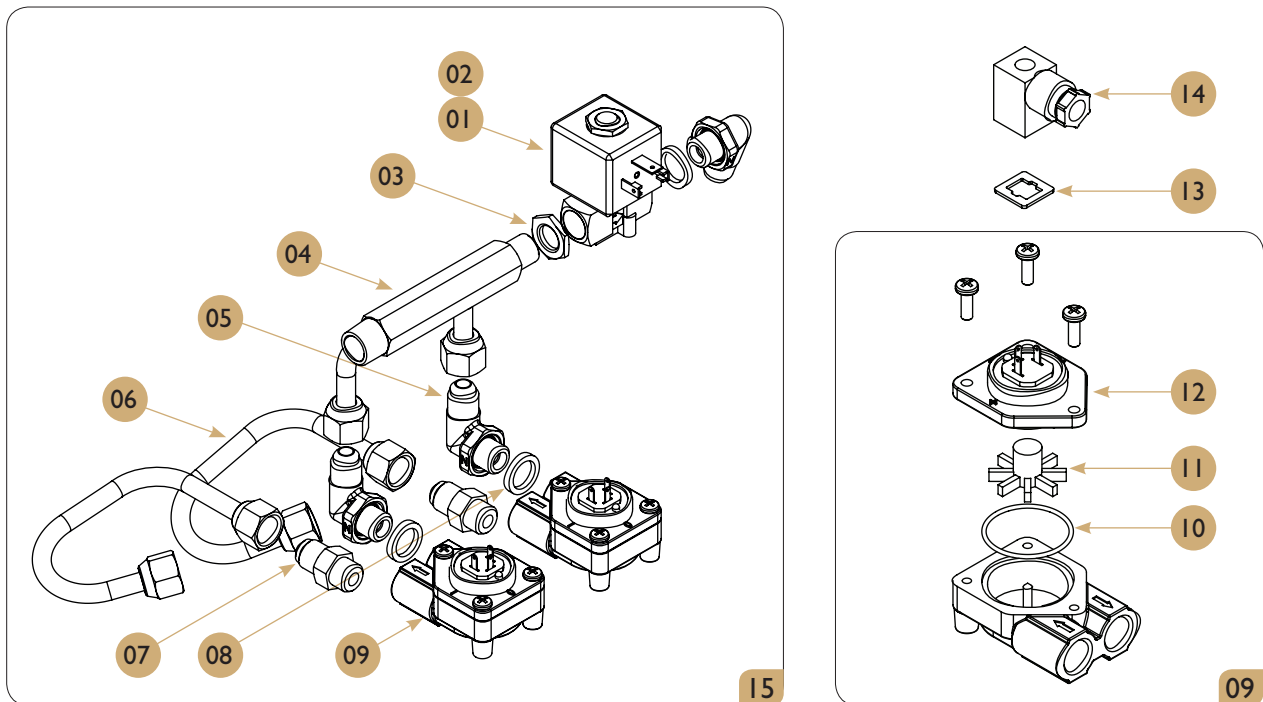


Part list

POS.	PCS	Part No.	Description
01	2	C30000510	Conical Adaptor 1/4*1/4 Electron
02	1	C60000100	1/4 X 1/4 Electrovalve Parker 220V
03	1	C60000103	1/4 X 1/4 Electrovalve Parker 120V
04	2	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
05	1	C30000215	Conical Bend Adaptor 1/4 X 1/4
06	1	C30000000	T H-H-H-1/4 Mini
07	1	C30000002	Buttruss 1/4-3/8 Mini
08	3	C30100010	Hexagonal Nut 1/4 Pressostat
09	1	C60100045	FLOWMETER UL/NETW. BRASS TEF+LED
10	1	C30000220	Cone Injector 1/4
11	1	C60102020	O-Ring Flowmeter
12	1	C60102010	Frontal Botonera Elen
13	1	C60102040	Flow Meter Lid
14	1	C*45000001	Flow Meter Joint
15	1	C60100055	Flow Meter Connector
16	-	CESC00090	Piping Mini Control I Std&Ta

G-10 Mini 2Gr : water supply and drainage set

Drawing

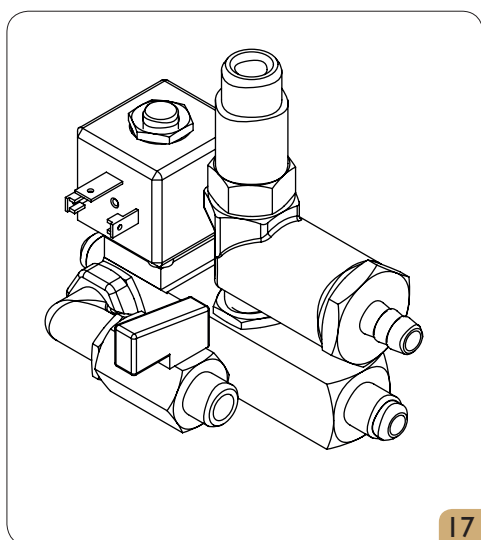
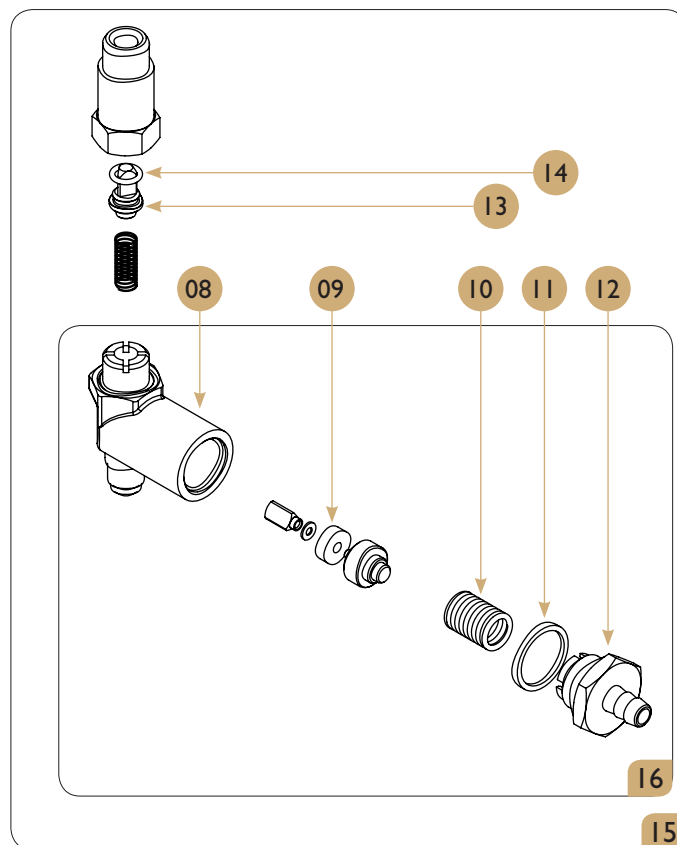
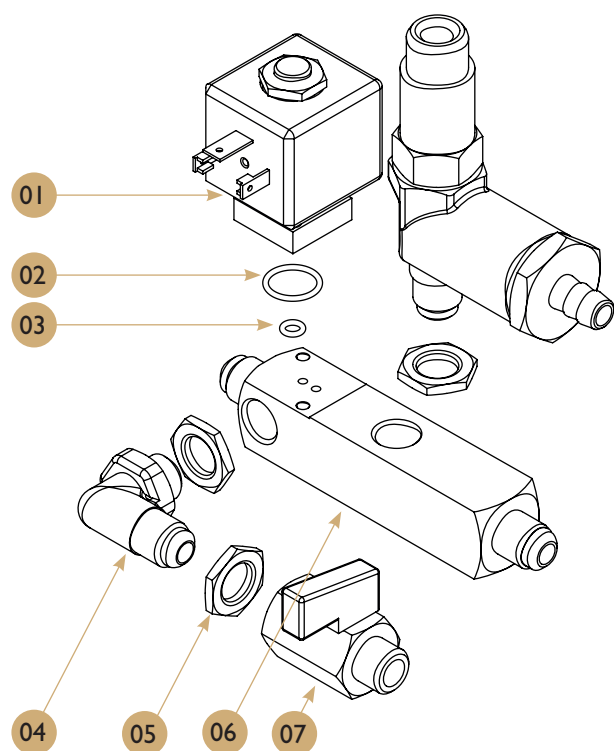


Part list

POS.	PCS	Part No.	Description
01	1	C60000100	1/4 X 1/4 Electrovalve Parker 220V
02	1	C60000103	1/4 X 1/4 Electrovalve Parker 120V
03	1	C30100010	Hexagonal Nut 1/4 Pressostat
04	1	C35040101	Mini Brass Tube For Battery
05	3	C30000215	Conical Bend Adaptor 1/4 X 1/4
06	2	C35040102	4Ltrs Manifold Tube
07	2	C30000510	Conical Adaptor 1/4*1/4 Electron
08	3	C50010020	13.2*18.2*2.5 1/4 Teflon Gasket
09	2	C60100045	FLOWMETER UL/NETW. BRASS TEF+LED
10	2	C60102020	O-Ring Flowmeter
11	2	C60102010	Frontal Botonera Elen
12	2	C60102040	Flow Meter Lid
13	2	C*45000001	Flow Meter Joint
14	2	C60100055	Flow Meter Connector
15	-	CESC00098	Piping Mini Control 2 Std&Ta

G-10 2Gr: water supply and drainage set

Drawing



G-10 2Gr: water supply and drainage set

Part list

POS.	PCS	Part No.	Description
01	1	C60000105	50/60Hz 220V Solenoid Electrovalve
02	1	C50000105	Large Autofill Solenoid Gasket
03	1	C50000110	Small Autofill Solenoid Gasket
04	1	C30000215	Conical Bend Adaptor 1/4 X 1/4
05	3	C30100010	Hexagonal Nut 1/4 Pressostat
06	1	C30100033	Distributor Mc
07	1	1860016	Tap Drainage GI/4M-GI/4F Right
08	1	C30369100	Relief Valve Body
09	1	C50000020	Gasket For Motor
10	1	C55000030	Expansion Valve Spring
11	1	C50010040	21.7*25.7*2 G/C-G Teflon Gasket
12	1	C30369135	Barb Fitting 1/2 * 1/4 G/C
13	1	C30369110	HOUSING RING
14	1	C50000130	O-Ring 8 X 1.9
15	1	C65000031	Retent+Expans.Valve Set No Hole
16	1	C65000020	Expansion Valve Complete
17	1	CESC00093	Water Spliter

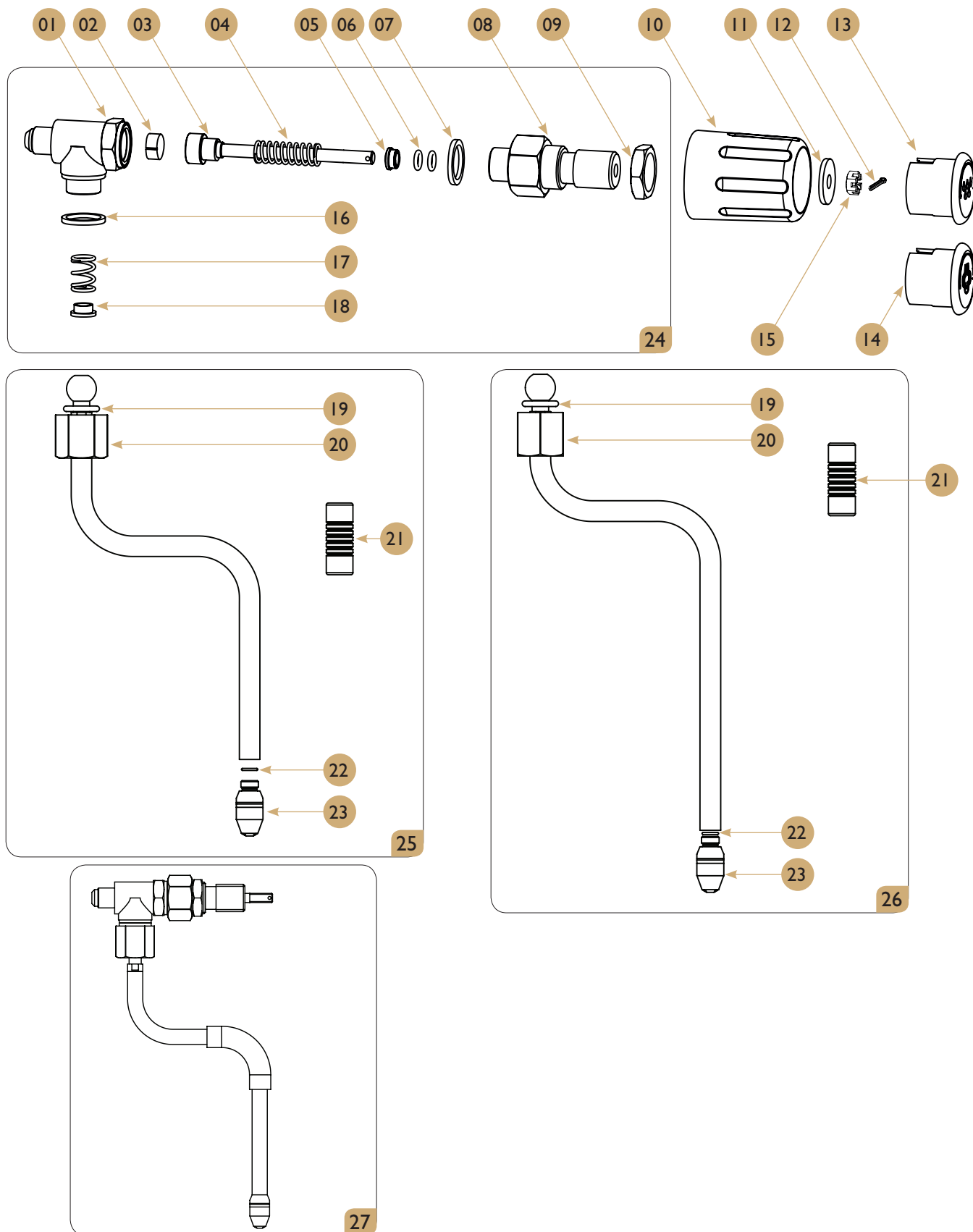


Important:

When ordering a replacement for electrovalve no. 1, specify if the machine operates at 230 V or 120 V.

Steam tap

Drawing



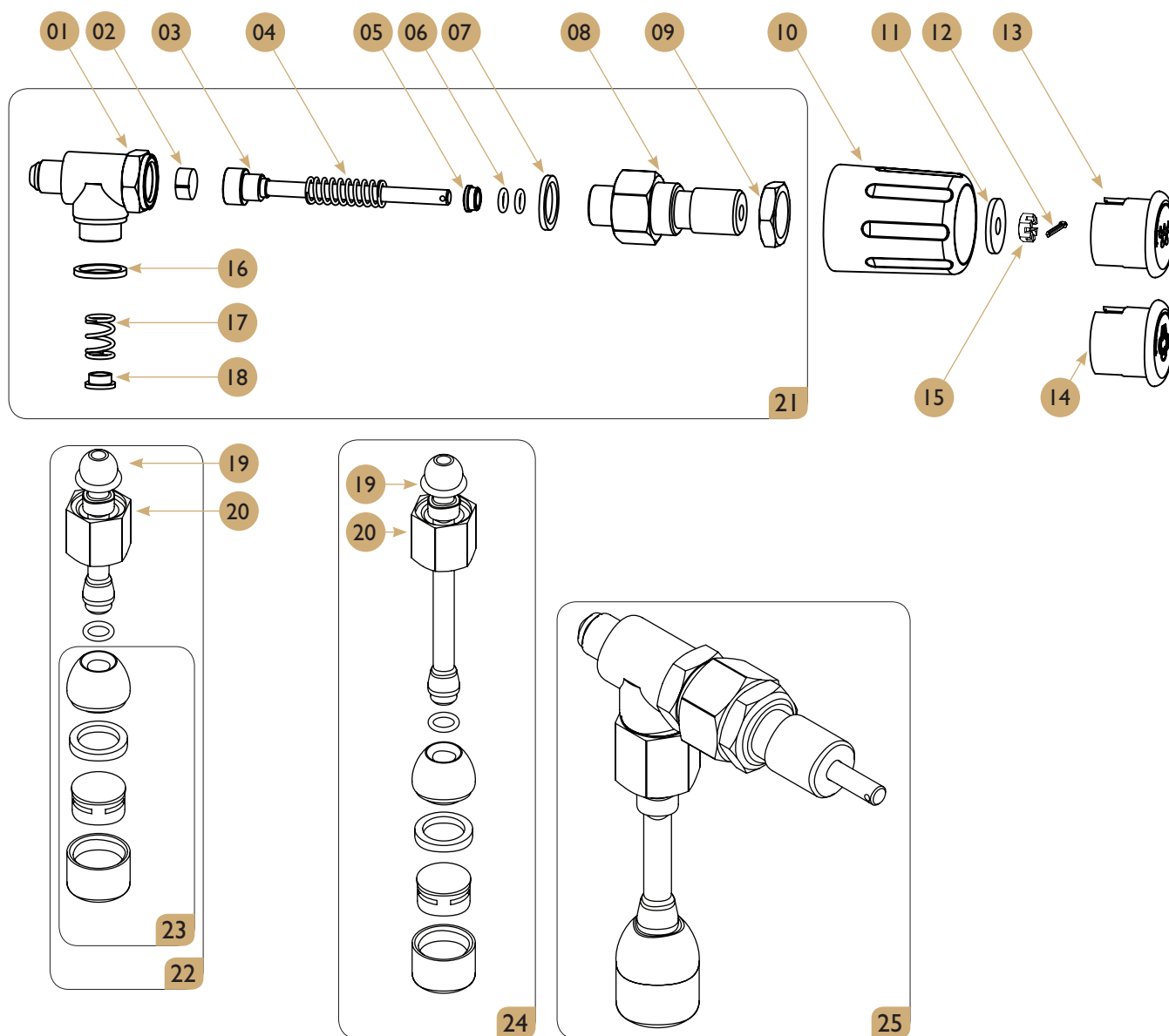
Steam tap

Part list

POS.	PCS	Part No.	Description
01	1	C30370070	Tap Body
02	1	C30370060	Close Nut
03	1	C30370050	Closing Shaft M-6
04	1	C30370040	Shaft Spring
05	1	C30370065	Push Cap
06	2	C30370020	Shaft Ring
07	1	C30370030	Gasket
08	1	C30370010	Tap Fitting
09	1	C30370140	Tap Fixing Nut
10	1	C40000015	High Group Tap Knob
11	1	C25012521	Stainless Steel Knob Washer
12	1	C30370110	Water/Steam Knob Pin
13	1	C30370130	Steam Tap Knob Anagram
14	1	C30370120	Water Tap Knob Anagram
15	1	C25097960	Steam/Water Tap Nut M6-Din 979
16	1	C50010080	Gasket Tap Steam/Water Teflon
17	1	C30370076	Spring Steam/Water Tap
18	1	C30370077	Gasket Tap Steam/Water Brass
19	1	C30370075	O-Ring 12.1X2.7mm
20	1	C70000010	Nut 3/8 For Steamer
21	1	C70000035	Protection Rubber
22	1	C50010090	O-Ring 6*1
23	1	C30370195	Nozzle Steam Tap 3H M8.5 With Gaske
24	1	C15000325	Tap Steam/Water Body
25	-	C30370095	Pipe Steam Eleg./Megacrem Wo Nozzle
26	-	C35010052	Pipe Steam Eleg./Mega Ta Wo Nozzle
27	-	C15000370	Tap Steam Eleg./Mega Comp 4H Bf

Hot water taps

Drawing



Hot water taps

Part list

POS.	PCS	Part No.	Description
01	1	C30370070	Tap Body
02	1	C30370060	Close Nut
03	1	C30370050	Closing Shaft M-6
04	1	C30370040	Shaft Spring
05	1	C30370065	Push Cap
06	2	C30370020	Shaft Ring
07	1	C30370030	Gasket
08	1	C30370010	Tap Fitting
09	1	C30370140	Tap Fixing Nut
10	1	C40000015	High Group Tap Knob
11	1	C25012521	Stainless Steel Knob Washer
12	1	C30370110	Water/Steam Knob Pin
13	1	C30370130	Steam Tap Knob Anagram
14	1	C30370120	Water Tap Knob Anagram
15	1	C25097960	Steam/Water Tap Nut M6-Din 979
16	1	C50010080	Gasket Tap Steam/Water Teflon
17	1	C30370076	Spring Steam/Water Tap
18	1	C30370077	Gasket Tap Steam/Water Brass
19	1	C30370075	O-Ring 12.1X2.7mm
20	1	C70000010	Nut 3/8 For Steamer
21	-	C15000325	Tap Steam/Water Body
22	-	C30370080	Lanza Agua Mod Classic
23	-	C30000050	Nozzle Water Tap Complete
24	-	C35010056	Hot Water Pipe For High Group
25	-	C15000330	Tap Hot Water Complete

G-10 Mini Control 1Gr & 2Gr

Main components	Part No.	Months (Cycles)			
		6 (12500)	12 (25000)	18 (37500)	24 (50000)
Boiler					
Non suction valve	C65000200		Replace		Replace
1/4 X 1/4 Electrovalve Parker 220V	C60000100				Replace
Thermics Sup. Adaptor 1/2 X 1/2	C30000200		Check		Replace
Thermics Inf. Adaptor-1/2X1/2X1/4	C30000210		Check		Replace
Cone Injector 1/4	C30000220		Check		Replace
Brewing group					
Gro Head Electrov. Parker 220V	C60000112				Replace
Showers	C75000010	Replace	Replace	Replace	Replace
8mm group head gasket	C75000081	Replace	Replace	Replace	Replace
Taps					
Steam tap body	C15000325		Clean	Replace	
Water tap body	C15000325				Replace
Motor-pump					
Pump head	C60000030				Replace
Retention Valve	C65000010				Replace
Pump Bypass Condor	C30400055				Replace

**Important:**

6 months service interval for joints and showers of the brewing group is estimated for a machine where cleaning was carried out properly. Never use excessive force to try to close the porta-filter on the brewing group.

G-10 Display Control 2Gr & 3Gr

Main components	Part No.	Months (Cycles)			
		6 (12500)	12 (25000)	18 (37500)	24 (50000)
Boiler					
Non Suction Valve	C65000200		Replace		Replace
Solenoid Electrovalve 50/60Hz 220V	C60000105				Replace
Thermics Sup. Adaptor 1/2 X 1/2	C30000200		Check		Replace
Thermics Inf. Adaptor-1/2X1/2X1/4	C30000210		Check		Replace
Cone Injector 1/4	C30000220		Check		Replace
Brewing group					
Gro Head Electrov. Parker 220V	C60000112				Replace
Showers	C75000010	Replace	Replace	Replace	Replace
Group Head Gasket	C75000081	Replace	Replace	Replace	Replace
Taps					
Steam tap body	C15000325		Clean	Replace	
Water tap body	C15000325				Replace
Motor-pump					
Pump head	C60000030				Replace
Retention Valve	C65000010				Replace
Retent+Expans. Valve Set No Hole	C65000031				Replace

**Important:**

6 months service interval for joints and showers of the brewing group is estimated for a machine where cleaning was carried out properly. Never use excessive force to try to close the porta-filter on the brewing group.

For the warranty to be valid, the conditions for maintenance must have been followed in accordance with our instructions, proper care must have been taken and any claim against the warranty must be sent without delay.

The equipment in question may not be used while awaiting service if there is any risk that the damage or defect would worsen.

The warranty will not cover the consumption of supplies such as glassware, normal maintenance such as the cleaning of filters, water contamination, limescale or problems associated with incorrect voltages, pressure or amounts of water.

The warranty will not cover damages of defects caused by the incorrect handling and operation of the appliance.

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